

THE

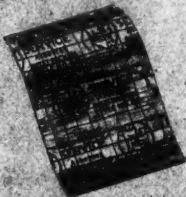
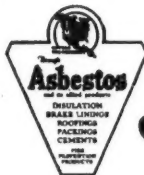
## NATIONAL PROVISIONER

U. S. Department of Agriculture.

CHICAGO AND NEW YORK

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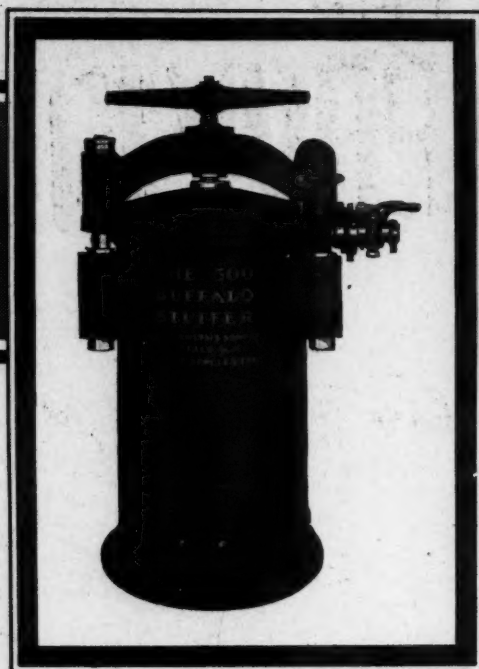
MAY 7, 1927

**Mogul Coil Packing**  
Contains no rubber—  
furnished in twisted or  
braided form.**Kearsarge  
Rod Packing**  
For steam or air at any  
temperature or pressure.**Sea Ring Rod and  
Plunger Packing**  
Constructed on a unique  
scientific principle which  
saves wear on both the  
packing and the rod and  
saves power besides.**The Standard 7  
Johns-Manville  
Packings****Johns-Manville  
Flax Packing**  
Satisfactorily packs all  
kinds of hydraulic con-  
ditions.**Universal  
Piston Packing**  
The back and forth folded  
construction presents  
folded edges to the cylin-  
der wall—giving much  
longer wear.**Service Sheet Packing**  
A dense resilient sheet  
packing that will pack al-  
most anything from Mer-  
cury vapor to molasses.**Kearsarge  
Manhole Gaskets**  
Asbesto—Metallic fabric  
folded so that doubled  
edge is presented to the  
pressure. Can be removed  
and replaced many times.**JOHNS-MANVILLE**  
**SAVES POWER**JOHNS-MANVILLE CORPORATION, MADISON AVENUE AT 41st STREET, NEW YORK CITY  
BRANCHES IN ALL LARGE CITIES For Canada: CANADIAN JOHNS-MANVILLE CO., LTD., TORONTO**Save Money in  
stockroom and plant**

Unnecessary packings in your stockroom mean unnecessary capital tied up in stock, unnecessary trouble and mistakes in ordering and unnecessary mistakes in use.

Cut your packing stock to the healthy minimum represented by the "Standard Seven" Johns-Manville packings, now replacing many times that number of ordinary packings in thousands of plants.

You will save money—by decreasing your investment and handling costs, eliminating waste and mistakes, and through the general all 'round better and more efficient service the "Standard Seven" will give.



## "BUFFALO" Air Stuffer

### *A Superior Machine Is Quickly Known*

ASK any of these users about the new, improved "BUFFALO" Air Stuffer.

It will pay you to investigate this wonderful new machine—the latest addition to the line of "BUFFALO" Quality Sausage Equipment.

*"The Last Word in Air Stuffers"*

**John E. Smith's Sons Company**

*Patentees & Manufacturers*

50 Broadway

Buffalo, N. Y.

# BUFFALO

SILENT  
CUTTERS  
GRINDERS  
MIXERS  
STUFFERS

*Backed by 57 years experience  
building quality sausage making machines.*

*Some satisfied users of  
the new "BUFFALO"  
Air Stuffer*

Allied Packers, Inc.  
Buffalo, N. Y.

Armour and Company  
Chicago, Ill.

Armour and Company  
Jacksonville, Fla.

Armour and Company  
Winston-Salem, N. C.

Cozart & Son  
Goldsboro, N. C.

Chris. Grozinger Co., Inc.  
Brooklyn, N. Y.

Havranek Bros.  
Yonkers, N. Y.

Peter Hron, Inc.  
Bridgeport, Conn.

Geo. Kern  
New York, N. Y.

Sachsenhauser's, Inc.  
Waterbury, Conn.

H. S. Schafer  
Easton, Pa.

S. Spungin  
Harrisburg, Pa.

Armour and Company  
Detroit, Mich.

Armour and Company  
Columbia, S. C.

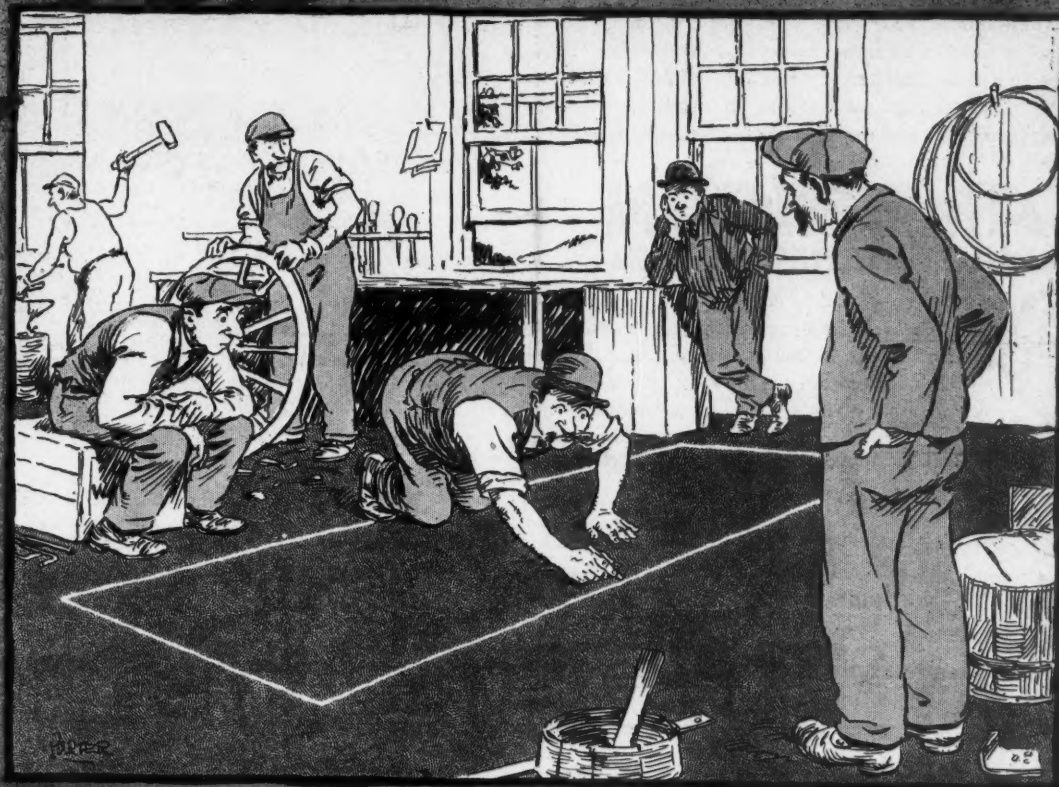
W. Wight & Co., Ltd.  
Toronto, Ont., Canada

James Bell & Son  
Buffalo, N. Y.

Essem Packing Co.  
Lawrence, Mass.

Albert F. Goetze, Inc.  
Baltimore, Md.

# Mack BACK IN 1900



## Naturally the Floor's the Place for Drafts

THE first experimental and research department of the Mack Company consisted of a room in the home of the Consulting Engineer. Here the little group were permitted to meet, provided they wiped their feet and used ash trays.

When in the shop, instead of developing designs on the drawing board, Mr. Mack would mark out on the floor the width and length of the proposed frame (using of course the known horse-drawn vehicle standards)

THE incident pictured and described is the second of a series based upon actual happenings in the original MACK shop at Brooklyn, N. Y., 27 years ago.

and then the draftsman would lay out the cross members and other chassis parts. When the frame, motor transmission and rear and front axles were ready, the frame was placed on wood horses, the motor and all other parts were blocked up in their relative positions and the pattern maker was called in. It was his puzzle to design and produce the necessary brackets and supports so that the component parts could be properly assembled as a bus chassis.

**MACK TRUCKS, INC.**  
INTERNATIONAL MOTOR COMPANY  
25 Broadway New York City

One hundred and four direct MACK factory branches operate under the titles of: "MACK-INTERNATIONAL MOTOR TRUCK CORPORATION", "MACK MOTOR TRUCK COMPANY", or "MACK TRUCKS OF CANADA, LTD."



# How hot is hot?

Success in any manufacturing business is the result of "knowing how." And "knowing how" is dependent upon the correct application of "facts"—not "fancies."

If temperatures are important in a manufacturing process, they should be known. They should not be guessed at because nobody can guess correctly. And a few degrees difference in temperature may make a whale of a difference in dollars and cents. In the cooking of meats, for instance, a few degrees may mean a shrinkage amounting to 15% in weight.

## AMERICAN DIAL THERMOMETER



indicates the exact temperature and at distances up to 200 ft. away from the point of application. It is easy to read and accurate. That's why it is selected when temperatures are important. The successful ones never guess or take a chance with cheap thermometers.

A copy of catalog G-49 on the American Dial Thermometer will gladly be sent upon request.



Wilson & Co., Chicago, the big packers, use a large number of American Dial and Recording Thermometers.

AMERICAN SCHAEFFER & BUDENBERG CORP.

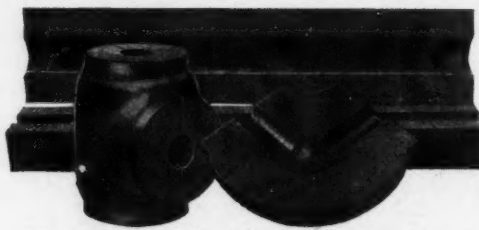
338 Berry St., Brooklyn, N. Y.

Atlanta	Cleveland	Minneapolis	*San Francisco
*Boston	Detroit	*Philadelphia	*Seattle
Buffalo	Houston	*Pittsburgh	St. Louis
*Chicago	*Los Angeles	Salt Lake City	*Tulsa
	*Stocks carried at these branches		

## Novoid Cork Covering is Molded to Fit

NOVOID Cork Covering and Cork Fitting Jackets are molded to fit all cold lines and fittings exactly so that no air spaces will be left between the cork insulation and the pipe itself. Compare a section of Novoid Cork Covering with that of another make and notice the difference in texture and smoothness of cork surfaces. The ends of all sections are squared, insuring neat and workmanlike joints without a break. Both our cork covering and cork fitting jackets are protected inside and out with a coating of waterproof mineral rubber.

Made in three standard thicknesses—Heavy Brine, for temperatures below 0° F.; Brine, for temperatures from 0° F. to 25° F.; Ice Water, for temperatures above 25° F. Both



Showing a section of Novoid Cork Covering, Brine thickness. Also, a screwed tee Novoid Cork Fitting Jacket and a section of a 90° ell Novoid Cork Fitting Jacket, both Brine thickness.

the cork covering and cork fitting jackets are made to fit all standard pipe sizes from 1/4-inch up. The molded cork fitting jackets are made for all kinds of fittings—ells (45° and 90°), tees and unions, flanges in all styles, crosses, globe, gate, and angle valves, both screwed and flanged, standard, ammonia, and extra heavy. Complete data and samples of Novoid Cork Covering on request.

Novoid Corkboard Insulation is a companion product to Novoid Cork Covering. Used wherever a high grade corkboard insulation is required.

## Novoid Cork Covering

CORK IMPORT CORPORATION



345 W. 40<sup>TH</sup> ST. NEW YORK

"Permanent Protection for All Refrigeration"

BOSTON

PHILADELPHIA

ATLANTA

BUFFALO

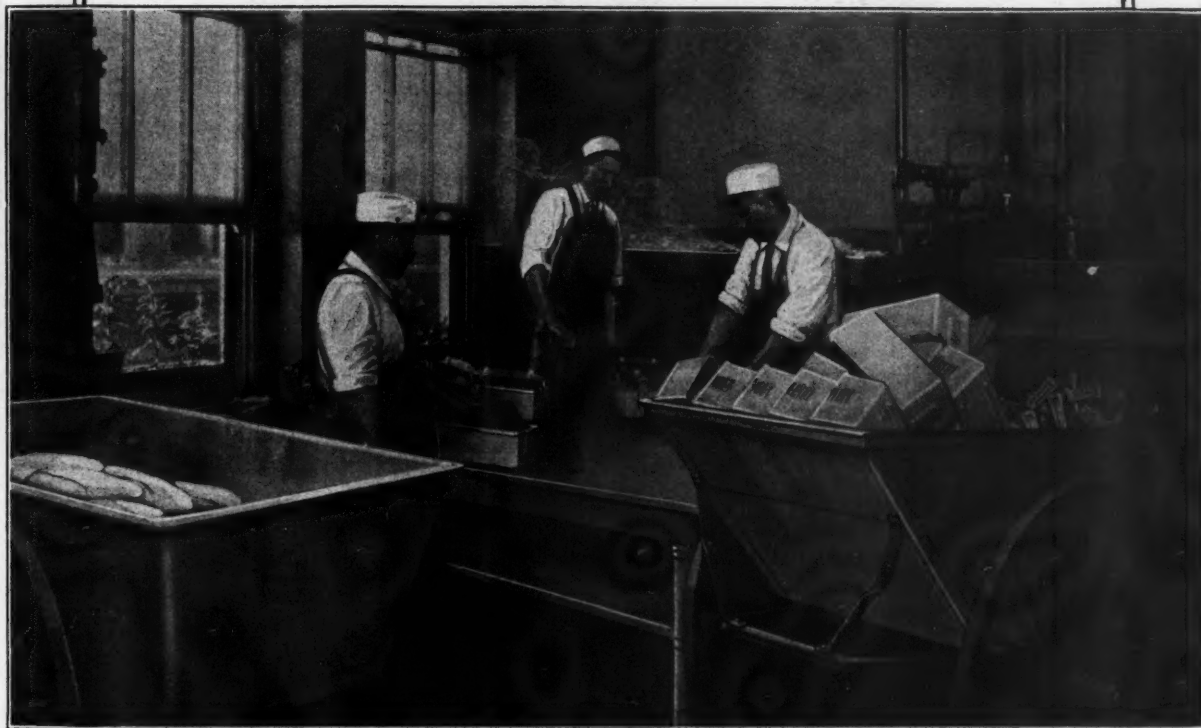
CHICAGO

ST. LOUIS



# ALUMINUM

## The Safety Metal



(Aluminum Ham Containers and Boilers insure a perfect product)

**R**UST-PROOF and sanitary, an enduring strength combined with light weight, colorless, permanent, easily cleaned—that is Alcoa Aluminum, by its very nature the safest of metals for universal use throughout the packing industry.

For utensils and containers, tables, trays, tubes, and tools—for machine parts and storage vats—wherever metal meets with meat you can depend upon Alcoa Aluminum.

In modern packing plants everywhere, Alcoa Aluminum is being used more and more each day

because its dependable safety means cleaner factories and safer, better foods.

### Aluminum Rigid Conduit

Aluminum Conduit has proved its worth for heavy duty in packing plants.

Aluminum neither rusts nor discolors. Its salts are harmless. Its long life represents an economy which materially reduces the cost of maintenance.

Write for a copy of our illustrated booklet on conduit.



## Aluminum Company of America

2456 Oliver Building, Pittsburgh, Pa.

Offices in 18 Principal American Cities

Albany, N. Y.  
Boston, Mass.  
Buffalo, N. Y.

Chicago, Ill.  
Cleveland, O.  
Dayton, O.

Detroit, Mich.  
Indianapolis, Ind.  
Kansas City, Mo.

New Haven, Conn.  
Newark, N. J.  
New York, N. Y.

Philadelphia, Pa.  
Pittsburgh, Pa.  
San Francisco, Cal.

St. Louis, Mo.  
Toledo, Ohio  
Washington, D. C.

ALUMINUM COMPANY OF CANADA, LTD., Toronto, Montreal, Canada

### ALUMINUM IN EVERY COMMERCIAL FORM

Alcoa Aluminum is being used for

Viscera Tables	Meat Loaf Pans	Oil Tanks
Cutting Tables	Sausage Trays	Tool Handles
Stuffing Tables	Stuffer Tubes	Mixer Blades
Ham Retainers	Paddles	Mixers
Ham Boilers	Filling Machines	Refrigerator Parts



## "The Last Shall be First—"

The wrapper is the last thing to go into your completed product, but it is the first that meets the customer's eye at the point of sale—that helps the buying urge in favor of your brand—that determines if the quality so painstakingly put into your meat products is preserved to the consumer's table.

Such packers as John Morrell & Co., Ottumwa, Iowa, find in West Carrollton Genuine Vegetable Parchment the logical answer to their problem of perfect protection and attractive appearance. Write for prices and samples similar to your wrappers.

### Some Meat Products which are being Parchment Wrapped

Picnic Bacon	Pan Souse	Meat Loaf
Sausage Meat	Poultry	Jellied Tongue
Sausage Link	Tamales	Boiled Tongue
Luncheon Loaf	Lard	Sausage Loaf
Jellied Corned Beef	Bacon Squares	Scrapie
Baked Meat Loaf	Frankfurters	Mush
Liver Cheese	Polish Style Sausage	Fresh Loins
Tongue Loaf	Luncheon Corned Beef	Sliced Bacon
Smoked Butts	Beef	Dried Beef
Souse		Chili Con Carne
Fresh Shoulders		Veal Loaf

## WEST CARROLLTON

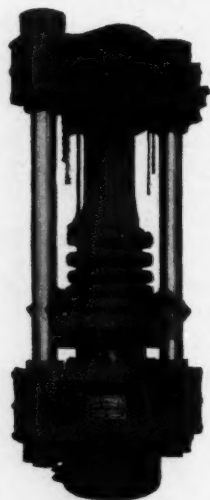
### GENUINE VEGETABLE PARCHMENT

## The West Carrollton Parchment Co.

West Carrollton, Ohio

## Southwark Hydraulic Curb Presses

for PACKING, RENDERING and FERTILIZER PLANTS



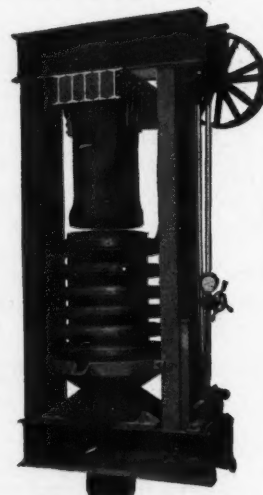
1130-ton, two-column curb press

We build Hydraulic Curb Presses of every type for every purpose

Tallow, Animal Oil,  
Fertilizer, Poultry Feed,  
Soap Factories, etc.

Southwark Presses will compress anything that can be placed in the curb, without danger of breaking the machine.

Let us send you  
Bulletin No. 5A



Self-contained structural frame press complete with pump; belt or motor drive.

## Southwark Foundry and Machine Co.

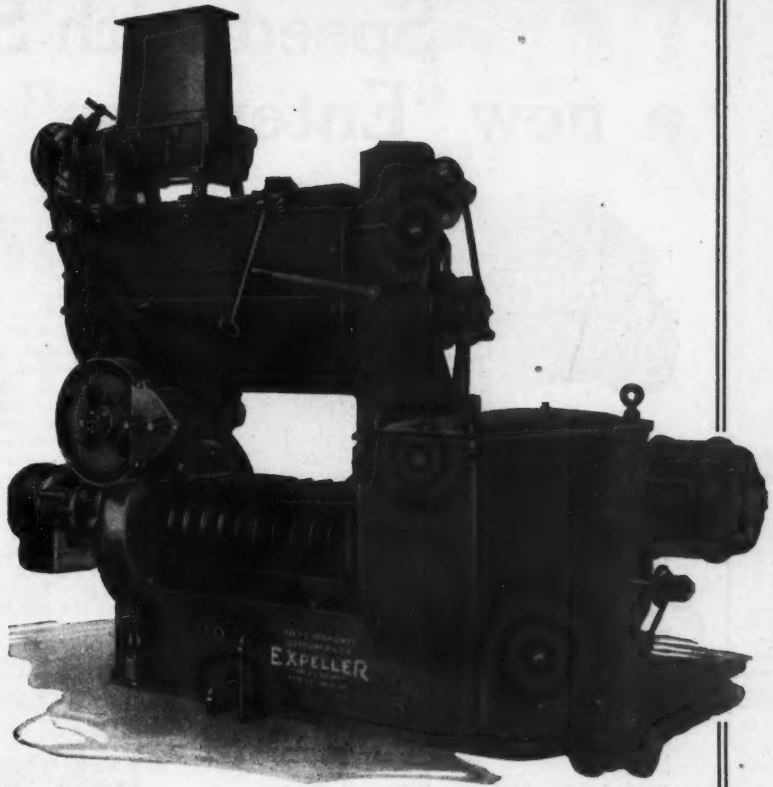
Akron, Ohio,  
100 E. South St.

434 Washington Avenue,  
Philadelphia, Pa.

Chicago, Ill.,  
343 S. Dearborn St.

Permits Adjusting  
Thickness of Cake

*while Machine  
Is Running*



**I**N THE New ANDERSON R. B. EXPELLER the choke arrangement displaces the old cone point. This is a great advance and means much to you.

It is one reason why this machine is so rapidly gaining power and fame among those who realize the importance of greater speed, efficiency and simplicity.

Some of the advantages of the choke operation: It remains stationary while the stock is being discharged, thus doing away with grinding action. The choke can be adjusted while the expeller is in operation, and the adjustment is much finer. Many troublesome parts have been eliminated by the choke arrangement.

The New ANDERSON R. B. EXPELLER concentrates a pressure of six tons to the square inch, without friction loss.

It is a dependable profit maker.

Send for Complete Details.

IF IT ISN'T AN  
**ANDERSON**  
IT ISN'T AN  
**EXPELLER**

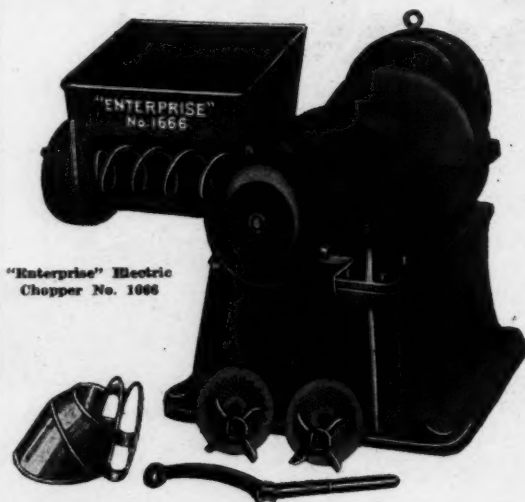
**The V. D. Anderson Co.**

1935 West 96th Street

Cleveland, Ohio



# Speed with Safety a new "Enterprise" development



"Enterprise" Electric  
Chopper No. 1666

For the sausage maker or packer requiring large capacity, the new "Enterprise" No. 1666 provides speed of cutting and protection against accident to the operator.

This machine is equipped with a new "Enterprise" patented "speed with safety" device, which eliminates all risk of accidents in feeding.

The meat is poured into the trough and is pushed by the conveyor in a regular flow into the cylinder. There can be no overloading and no underfeeding. If there is an obstruction of any kind in the feed, an automatic throwout temporarily slows up the flow.

The operator runs no risk of injury as the meat is fed into the trough. The importance of this feed can not be emphasized too strongly.

"Enterprise" No. 1666 has been built with extreme care to

give the highest output with the lowest cost of operation. It is equipped with a 25 horse power motor connected to the pinion shaft by means of a flexible coupling. The gears are helical and as the drive is from the side instead of from the top, quiet operation without vibration is insured.

The main shaft is large and is equipped with the famous "Enterprise" Marine bearing which prevents overheating and excessive wear.

The "Enterprise" safety speed chopper has a tremendous capacity and is by far the most sturdily built machine on the market.

Three knives and three plates furnished with the chopper, one plate with fine ( $\frac{1}{8}$ ) holes, one medium ( $\frac{1}{4}$ ) holes and one coarse ( $\frac{3}{8}$ ) holes. Plates with other size holes can be furnished when required.

## Specifications

Height .....	47"	Width of auxiliary hopper .....	15"
Length .....	79"	Diameter of plate .....	8 1/2"
Width .....	45"	Distance of ring to floor .....	26 1/4"
Shipping weight, 2,800 lbs.		Capacity, 15,000 lbs. per hr.	
Length of auxiliary hopper .....	22"		

The Enterprise Mfg. Co. of Pa.  
Philadelphia, U. S. A.

# "ENTERPRISE"

## A Better Way to Cook Sausage

BY water cooking with the patented Jourdan Process Cooker you have the art of sausage cooking at its highest efficiency.

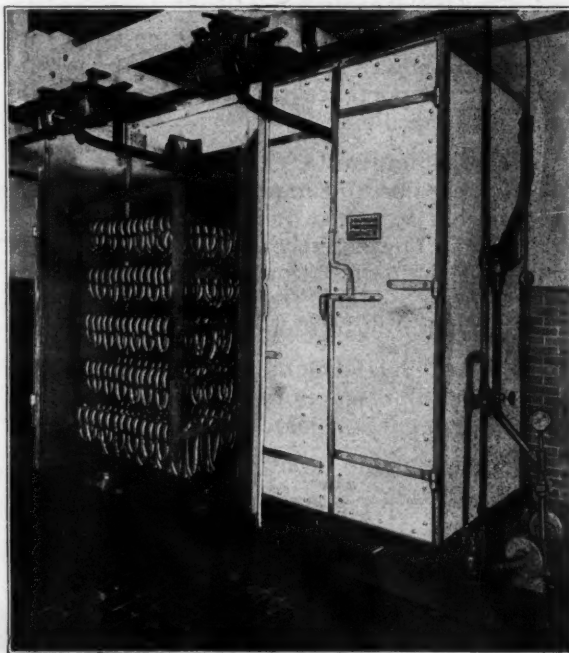
Here you save labor, time, floor space, steam, water and color.

You improve quality and appearance and obtain absolute uniformity on colored and uncolored sausage of all kinds.

Eliminate, now, the muss, fuss and guess of the "put-and-take" vat nuisance. Write today for full particulars and names of many users.

The  
Jourdan Process Cooker

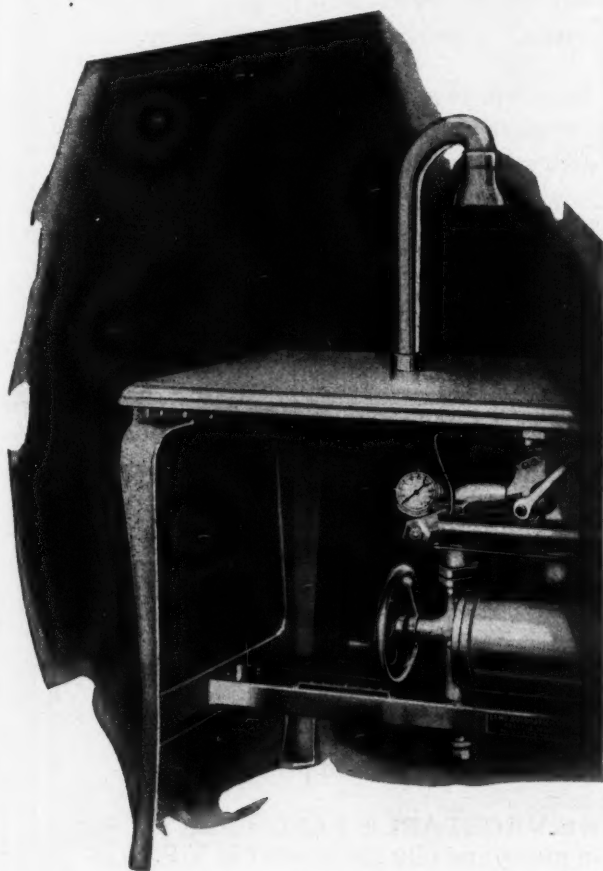
Improves your product and increases your profit



Not a steam box but a water cooker,  
using same water over and over.

Jourdan Process Cooker Co. — 814-832 West 20th St.  
— CHICAGO —

# LET US PROVE THAT THE *Lamb* WILL MACHINE



Weigh accurately regardless of the density of the material!

Through its remarkable simplicity in operation, be a money making investment.

Pack 25,000 lbs. of lard or compound per hour!

Permit one operator to handle 50 containers per minute!

Prove to be the utmost in cleanliness because of its entire construction of aluminum!

Require less pressure at which to pack than any other method of filling!

If you will permit us to show you a Lamb machine working under the conditions of your own plant, you will appreciate its superiority and value.

## FOR FULL INFORMATION USE THIS COUPON

Lamb Corporation,  
Seattle, Wash.

Please send us full information relative to the Lamb Automatic Weighing and Filling Machine. It is understood that this places us under no obligation whatever.

Firm Name .....

Address .....

By.....

*Lamb*  
**CORPORATION**  
**PRECISION WEIGHING AND FILLING MACHINES**  
Seattle, Wash.



## SHIPPERS of SAUSAGE *need this unique container*

Sausage shipped without ice; spoilage in transit no longer an item of loss; icing and re-icing costs eliminated—these are just a few of the advantages of Balsa Boxes, the remarkable containers for shipping perishable goods.

The wood from which these boxes are made is imported from tropical countries. Being composed of cells filled with air, in the place of usual wood-fibre, provides

complete insulation against heat and cold. It is lighter than cork, strong as pine, resilient as spruce. And as made into boxes, serves as a wooden "vacuum bottle" to protect your goods.

Balsa boxes are made in several convenient sizes or can be made up to suit your own specifications. Write to address below for details.

### THE FLEISCHMANN TRANSPORTATION COMPANY

*Balsa Box Department*

695 Washington Street

New York City

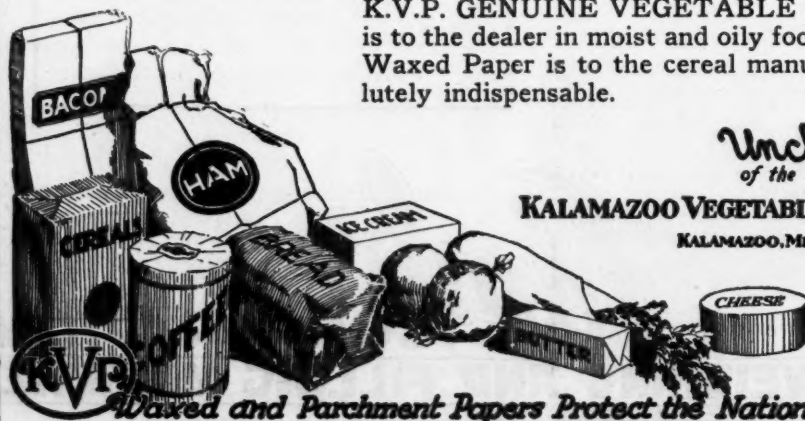
## Uncle Jake says—

"Refusing to look the naked truth in the face is what might be termed false modesty."

If Christopher Columbus had refused to investigate we might never have been discovered.

Packers who have investigated, those who have tried it and proved it, do not hesitate to say that

K.V.P. GENUINE VEGETABLE PARCHMENT is to the dealer in moist and oily foods what K.V.P. Waxed Paper is to the cereal manufacturer—absolutely indispensable.



*Uncle Jake*  
of the

**KALAMAZOO VEGETABLE PARCHMENT CO.**

KALAMAZOO, MICHIGAN

*Waxed and Parchment Papers Protect the Nations Food.*



SINCE 1858, THE WORLD'S LARGEST MAKERS OF QUALITY BAGS



This type of package  
sells more Ham,  
Bacon and  
Sausage  
—Saves money, too!

Use  
Bemis Meat Bags  
and Covers for—

Bacon  
Ham  
Summer Sausages  
Luncheon Meat  
Bologna  
Minced Ham  
Sandwich Meat  
Cervelat  
Liver Sausage  
Pork Sausage  
and many others

We also manufacture a complete  
line of bags and covers for Fer-  
tilizer, Tankage, Ground Bone,  
Meat Meal, Soda, Soap Chips  
and all related packers' products.

FOR cured meats of all kinds, Bemis fabric bags  
and covers have become the favored package.  
Neat, attractive, sanitary and durable, they combine  
genuine protection with strong sales value.

Your Ham, Bacon and Sausage reach the consumer  
in perfect condition when packed in Bemis covers.  
Dust, insects and odors cannot get inside. The  
closely woven cotton fabric prevents shrinkage loss  
and spoilage.

All bags are accurately shaped and sized. They fit  
snugly and save both time and labor in packing  
operations. If desired, we will gladly design a  
special type or shape for any particular product.  
Your trademark or label may be reproduced  
directly on the cloth in colors—an advertising de-  
vice that's far superior to the perishable paper label.

Samples and prices of Bemis Meat Covers will con-  
vince you. May we send both, without obligation?

**BEMIS** MEAT BAGS  
AND COVERS  
**BEMIS BRO. BAG CO.**

Specialty Department



420 Poplar St., St. Louis, Mo.

## H. & H. Electrical Pork Scribe Saw

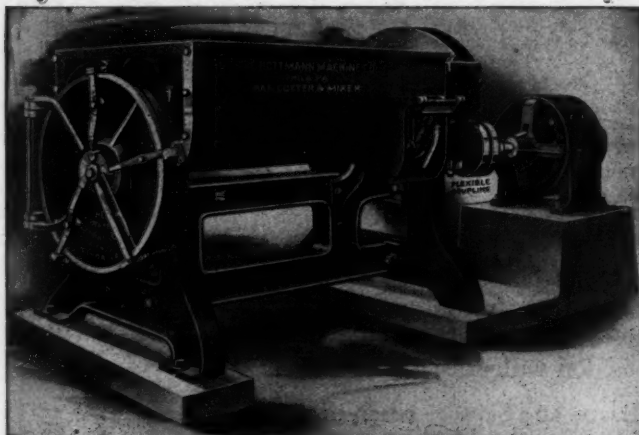
Eliminates Scribe Marks—Increases Belly Yields  
 Reduces Operating Costs—Makes Larger Profits  
 Replaces old method of hand scribing—Reduces Sales Resistance  
 Avoids miscut loins originating at the scribe.  
 No ragged edges of bone left on loin or spareribs making it easier to pull loin, and improving appearance.  
 Lifting of ribs made easier due to no ragged edges of bone, also making it possible to raise ribs without removing part of belly meat.  
 Results: Rib yield lower, belly yield increased.  
 Adjustable guard will scribe large or small hogs.  
 No radical changes necessary to install machine to realize its merits.  
 Improves all pork product so that there is no comparison between machine scribing and hand scribing.

**BEST & DONOVAN**

*Sole Distributors*

332 S. Michigan Ave.

Chicago, Ill.



*IN THIS WORLD*

## The Greatest Meat Cutter and Mixer Combined

*Sanitary Beyond Comparison*

*Replacing Other Equipment Everywhere*

*Write for Prices*

**The Hottmann Machine Company**

3325-43 Allen St.

PHILADELPHIA, PA.

THE MOLD



## "Perfection" TWO-PIN SAUSAGE MOLD

Investing a few dollars in this modern equipment will help your sausage department show greater dividends than ever before.

**SAUSAGE MOLD CORPORATION**

LOUISVILLE, KY.

*Incorporated*

MADE IN U. S. A.

THE PRODUCT



## Avoid Sausage Troubles by Using

Superior No. 6 O. K.    Superior No. 6    The Famous Superior V-Hole Plates  
 Shear Cut Knives    Angle-Hole Plates

They are Perfectly Constructed — Durable—Highest Quality—Most Serviceable

*Send for Price List and Information*

**The Specialty Manufacturers Sales Co.**

Represented by Chas. W. Dieckmann

Main Office, 2021 Grace St., CHICAGO

Telephone Lakeview 4325

# JORDAN'S IMPROVED HAM RETAINERS



Patent  
App. For.



## Have You Enough Ham Retainers for this Season's Cooking?

In a short time you will be in the middle of your ham cooking season. Your need for ham retainers will then be immediate. The far-sighted and practical thing to do is to check up and make certain that you have an ample supply of ham retainers on hand.

If your supply is low, you of course will want to replenish it with Jordan's Improved Ham Retainers. They produce a better product with a big saving of both time and labor.

When cooking and processing hams in Jordan's Ham Retainers it is never necessary to repress the hams because these improved retainers are equipped with springs which compensate for the maximum expansion and contraction. They are made from a single sheet of material, thus eliminating all rivets and seams or sharp crevices, making for easy cleaning.

*Write us today regarding your requirements*

## THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard  
CHICAGO

Western Office:  
1731 W. 43rd Pl.,  
Los Angeles, Cal.

Eastern Office:  
1700 Windermere Ave.,  
Baltimore, Md.





## The New Improved Bausman Hog Scalding

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

*Ask your Supply House for details or write us direct*

**Bausman Manufacturing Co., Millersville, Pa.**

20 Mule Team

# BORAX

*Antiseptic*

*Cleansing*

*Deodorizing*

Use 20 MULE TEAM BORAX when any cleansing is to be done. It softens water. It cleans thoroughly. It inhibits the growth of the bacteria of decomposition, and leaves things sweet and wholesome. It is especially good when washing anything that comes in contact with meat, because it is harmless.

**PACIFIC COAST BORAX  
COMPANY**

100 William St., NEW YORK  
Chicago, Ill.      Wilmington, Cal.

# KRAMER

*Improved*

## Hog Dehairing Machines

**L. A. KRAMER CO.,  
111 W. Jackson Blvd., Chicago**

## Iron Pipe Coils of Every Description *for the* Meat Industry



*Manufacturers of*

Ammonia Drums, Manifolds, Attenuators, Headers, Return Bends, and Iron Pipe Bends

Letter Pipe Signs and Galvanized Coils A Specialty

## Rempe Company

Sacramento Blvd. & Carroll Ave.  
Chicago, Ill.

Phone Kedzie 0483—0400

# Using the "Boss" Saves Time and Loss

New Type "Boss" Grinders Are Unsurpassed



Our Latest—No. 64

## "Boss" Grinder and Shredder

Patent applied for

Has 4 additional adjustable side knives in cylinder for tough, heavy work.

Illustration shows top sprocket housing removed, also bearing cap and one side knife.

Note heavy shaft with roller bearings.

Replace Your Old Timers with these fast, perfect Grinders



Encased Silent Chain Motor Drive

Patent applied for

## New No. 61

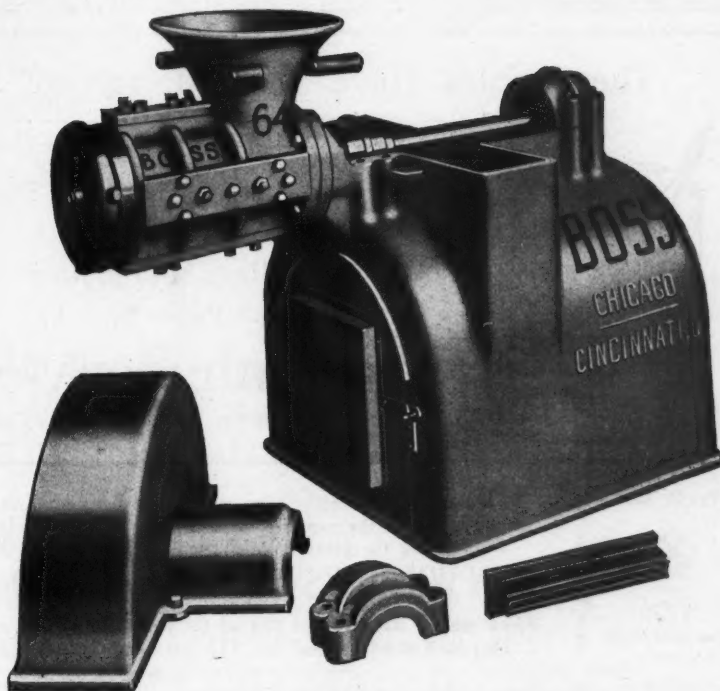
Capacity: 6,000 to 9,000 lbs. per hour.

Has steel cylinder, feed screw and ring.

Motor is encased in frame, assuring best protection.

Every user is highly pleased with the noiseless, fast, perfect work of these wonderful machines.

See Them Work and You Will Want No Other



For Most Efficient Service Also Use "Boss" Cutters, Mixers, Stuffers

## THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH  
3907-11 S. Halsted St.

Killing  
Outfits

Manufacturers  
"BOSS" Machines

Sausage & Rendering  
Outfits

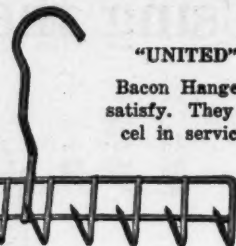
Factory and Main Office: 1972-2008  
Central Ave., CINCINNATI, OHIO

## Is Your Name an Asset?

Your name imprinted plainly and permanently on your product keeps you and your product constantly in the minds of the buying public. Adopt a trade name now, and standardize on the



**"UNITED"**  
**SAUSAGE MOLD**  
the Patented One-piece Mold



**"UNITED"**  
Bacon Hangers  
satisfy. They excel in service.

Consult Your Jobber or Write Us  
**United Steel and Wire Company**  
Battle Creek, Mich. Atchison, Kansas

## St. Regis "Packers Wax" Guards Your Profits

**W**HEN you have completed the preparation of meats for the retail trade, it is a matter of vital concern that your products be protected against moisture, and all other deterioration. In spite of the vigilance of your inspectors, these insidious antagonists may seriously affect the original high quality of your shipments, and, of course, the final verdict rests with the ultimate consumer—The Public.

ST. REGIS Oiled Manila stands guard for your profits. It continually protects your reputation for high standards.

Send for samples and complete information

**ST. REGIS PAPER COMPANY — 49 WALL ST. NEW YORK**

## These Salts Have the Quality of Deep Penetration CURES — FAST — SAFE



Boned Hams for Boiling, 7 Days  
Brine Bacon, 3 to 5 Days  
Sausage Meat, 24 to 48 Hours  
Prague Salt Passes B. A. I.

**GRIFFITH LABORATORIES**

4103 So. La Salle St.

Chicago, Ill.



Trade Mark



1750

The Best Then

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

### JOHN WILSON'S World-Renowned Double Shear Steel

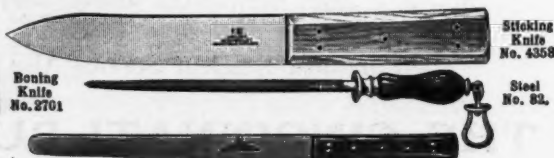
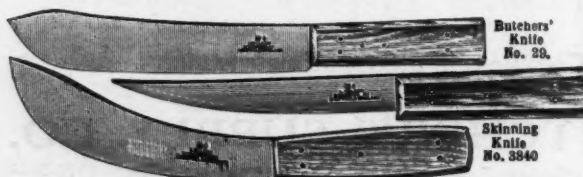
Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 177 years and the demand is greater than ever.

Established

1750

1927

The Best Now



Works : Sycamore Street, SHEFFIELD, England. Agents : **H. BOKER & Co., Inc., Duane Street, NEW YORK.** May be obtained from all Storekeepers.

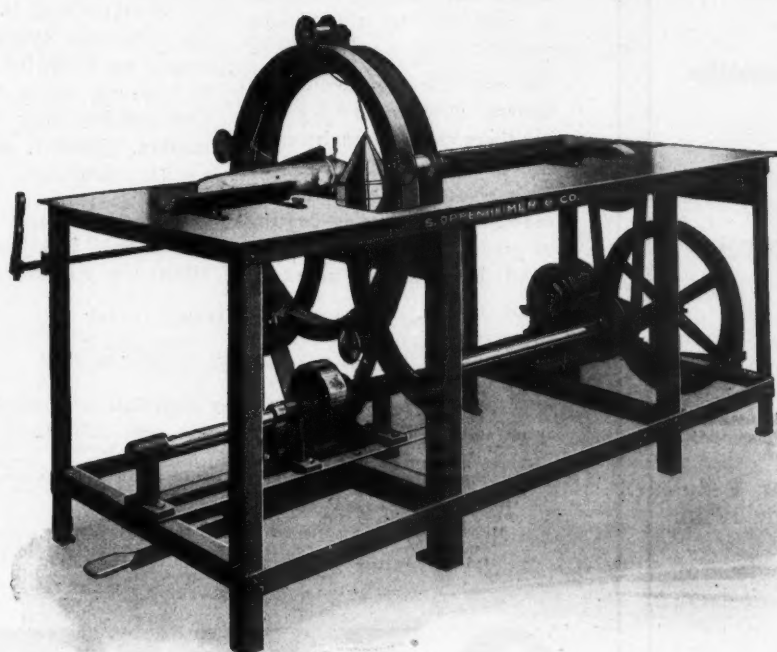


*For—*

# DEWEY HAMS

The Oppenheimer

Loin Roll Wrapping Machine



You Need It to Reduce Labor Cost  
and Obtain a Uniform Product

*Manufactured by*

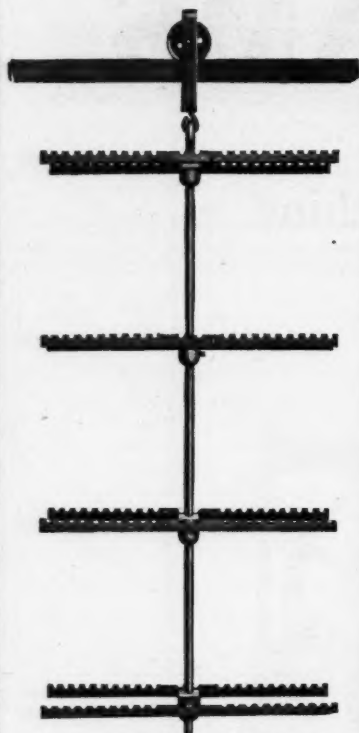
## S. OPPENHEIMER & CO.

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466 Washington Street  
NEW YORK

## Ham and Bacon Tree

Number 12



Made up in 2, 3 or 4 stations, 32 in. long by 12 in. wide, adjustable arms, with either single or double trolley, as desired. Weight 80 lbs.

**B.F. Nell & Company**

620 West Pershing Road

Chicago

Illinois



An easy  
safe way  
of cleaning  
ham boilers

WITH the ham cooking season on the way, you will soon be looking to your equipment—getting it in proper condition for the seasonal rush.

Do not overlook your ham boilers. Provide now for keeping them clean through regular use of Meat Packers' Oakite. This effective cleaner quickly loosens and removes coatings of grease, so that little, if any, hand brushing is necessary.

And, most important, Oakite is safe to use.

Oakite is equally effective for all other packing house cleaning. Packers everywhere are benefiting from its economies in cleaning floors, tables, kettles, scalders, ham trees, meat cutters, grinders, mixers and similar equipment.

Let one of our service men give you full information. Write us, without obligation.

OAKITE IS MANUFACTURED ONLY BY  
OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK, N. Y.  
(Formerly OAKLEY CHEMICAL CO.)

*Oakite Service Men, Cleaning Specialists, are located at*

Albany, Allentown, Pa., Altoona, Pa., Atlanta, Ga., Baltimore, \*Birmingham, Ala., \*Boston, Bridgeport, \*Brooklyn, Buffalo, Camden, Charlotte, N. C., \*Chicago, \*Cincinnati, \*Cleveland, \*Columbus, O., \*Dallas, \*Davenport, \*Dayton, \*Denver, \*Des Moines, \*Detroit, Erie, Pa., Flint, Mich., Fresno, Cal., \*Grand Rapids, Harrisburg, Hartford, \*Indianapolis, \*Jacksonville, Fla., \*Kansas City, \*Los Angeles, Louisville, Ky., \*Memphis, Tenn., \*Milwaukee, \*Minneapolis, \*Montreal, Newark, Newburgh, N. Y., New Haven, \*New York, \*Oakland, Cal., \*Omaha, Neb., \*Philadelphia, \*Pittsburgh, Portland, Me., \*Portland, Ore., Providence, Reading, \*Rochester, Rockford, Rock Island, \*San Francisco, \*Seattle, \*St. Louis, Springfield, Ill., Syracuse, South Bend, Ind., \*Toledo, \*Toronto, \*Tulsa, Okla., \*Utica, \*Vancouver, B. C., Williamsport, Pa., Worcester.

*\*Stocks of Oakite Materials are carried in these cities*

# OAKITE

TRADE MARK REG. U.S. PAT. OFF.

**Industrial Cleaning Materials and Methods**

## "It Keeps Repeating"

That's what retailers and wholesalers tell us they like about Quality Imported Corned Beef. Retailers say it makes good with consumers and they keep coming back for more. We are proud to be the sole distributors for such a consistent profit-maker. Packed in No. 6 cans (6 lbs. net) for slicing, and No. 1 cans (12 oz. net) for home use.

Send Coupon Today for Your Free Sample

REPUBLIC FOOD PRODUCTS CO.,  
4053 So. La Salle St., Chicago, Ill.

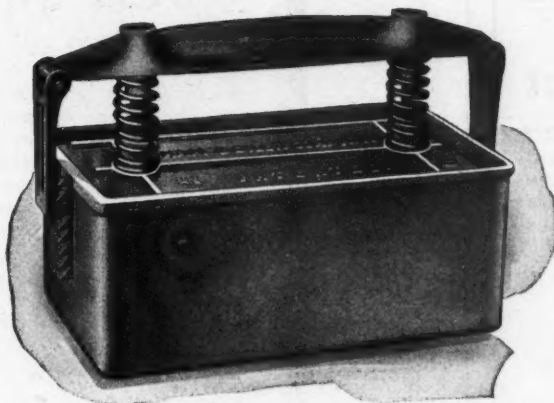
**QUALITY**  
IMPORTED  
**Corned Beef**



*John M. Clair*

JOHN M. CLAIR,  
Republic Food Products Co., Chicago.  
Please send Free Sample of Quality Imported Corned Beef.  
Name.....  
Address.....  
Buyer.....

# Reigns Supreme —



## Because —

### Spring Pressure

Its yielding spring pressure (protected by strong, exclusive patents) allows for expansion and contraction during cooking. Keeps ham solid and reduces shrinkage considerably. Boiler thus pays for itself in short time.

### Economical

Made of cast aluminum—requires no retinning or other expensive upkeep. Eliminates need of cloth, string and skilled labor. Has a trade-in value after many years of service.

### Product

Its hermetically self-sealing feature causes ham to cook in own juice, retaining full nutritious flavor. Ham is perfectly shaped. The better appearance and superior flavor result in greater sales.

*Approximately 250,000 in daily use*

## Ham Boiler Corporation

1762 Westchester Ave., New York City

*European Representative: The Brecht Co., 6 Stanley St., Liverpool & 12 Bow Lane, London*

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# HY-GLOSS

MARGARINE CARTONS

## Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National  
Carton Company**  
Joliet, Ill.

For Curing  
and  
Packing  
Meats  
Use

**Clean Crystal Salt**  
Jefferson Island

Over  
99% Pure

Jefferson Island  
Salt Mining Co., Inc.  
Louisville, Ky.

Stocks in Principal Cities

## New Curing Vats

Dozier  
Meat  
Crates



Packing  
Box  
Shooks

**B. C. SHEAHAN CO.**  
166 W. Jackson Blvd. Chicago

Standard 1500-lb.



**Ham  
Curing  
Casks**

Manufactured by  
**Bott Bros. Mfg. Co.** WARSAW ILLINOIS  
Write for Prices and Delivery

## Represents your best quality

True representation of the quality of your product can only be had through the use of the correct package. The leading packers select the KLEEN KUP to represent their best quality sausage meat, because—they know it is the package that gets sales results. The KLEEN KUP will keep your sausage meat fresh and clean and deliver it into the hands of the consumer in the condition that will cause it to be recognized and known as a quality product. Ask for new low price quotations and samples.

# KLEEN KUP

The Package That  
Sells Its Contents

**MonoService Co.**  
NEWARK NEW JERSEY



## When Buying Chucks

your customer wants to receive them in the same condition as they leave your plant.

Cover them with our Stockinette covering to assure satisfaction.

Details and prices furnished upon request

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226 W. Adams St., CHICAGO

Selling Agent,  
The Adler Underwear &  
Hosiery Mfg. Co.





## All the Way Down the Line

The delicious quality of L-M Choice Meat Products is safeguarded by the protective wrapping of sturdy Paterson Vegetable Parchment.

Strict observance of every detail, down to the final wrapping of their various products, has made the Louis Meyer Company one of the outstanding successes in the Pork Packing Industry. They firmly believe in the doctrine that the *soundest economy lies in quality* which explains their partiality toward Paterson Vegetable Parchment.

### The Paterson Parchment Paper Co.

San Francisco, Calif.

Passaic, New Jersey

Chicago, Ill.

*Headquarters for Quality Parchment*

WRITE OUR NEAREST OFFICE



### The Sugar Makes A Big Difference!

THE sugar you use in your pickle has a great deal to do with the color, flavor and quality of your products. To insure the BEST POSSIBLE results, use a sugar that is made especially for packers—GODCHAUX CURING SUGAR. Costs less than granulated sugar!

#### PRICES

Price in 100 lb. bags, \$5.70 per cwt., f.o.b. Reserve, La., less 2% cash discount.

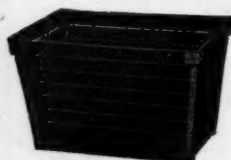
Price in 250 lb. bags, \$5.60 per cwt., f.o.b. Reserve, La., less 2% cash discount.

Delivered prices, both carloads and less, quoted on request.

Tested by the Research Department, Institute of American Meat Packers

## Godchaux's CURING SUGAR

Godchaux Sugars, Inc.  
New Orleans, La.



LIGHTEST STRONGEST  
BEST

A. Backus, Jr. & Sons  
DEPT. N.  
DETROIT, MICH.

When you  
think of

Baskets

THINK  
OF



## "We Demand Quality

—hence we use Diamond Crystal Salt"

THAT is the substance of an interesting—and very complimentary—letter we have received from F. H. Heinold, secretary-treasurer of the Atlanta (Ga.) Sausage Co.

"We have used Diamond Crystal Salt for several years," he says, "and find that it gives perfect satisfaction."

"Our policy is to use the very best quality, of all ingredients, in our products; hence we use your salt. We are convinced that we could not get a salt with a higher quality than yours."

"The writer has been in the business of manufacturing sausage for several years, and finds it is the most economical salt that could be used in the packing business."

In every branch of the industry, meat packers and manufacturers have found Diamond Crystal the ideal salt for their uses.

Diamond Crystal Salt Co.  
St. Clair, Mich.

Since 1887 Makers of

"The Salt that's all Salt."

## Diamond Crystal Salt

The Man Who  
Knows.



The Man You  
Knew.

### To Make Better Sausage You Must Have Better Seasonings!

You all have good meats, but you do not all have good SEASONINGS. Better Seasonings make better Sausage. Our SEASONINGS are the best that can be made. Seeing is believing, trying is convincing. Let us send you a trial order.

## H. J. MAYER & SONS CO.

6821-23 S. Ashland Ave.

CHICAGO, ILL.

Makers of the Famous GENUINE H. J. MAYER Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), and Rouladen Delicatessen Seasonings and SPECIAL NEVERFAIL CURING COMPOUND

All our Products are guaranteed to comply with the B. A. I. regulations

When you write the advertiser, mention THE NATIONAL PROVISIONER





*"Since 1901"*

**W**HEELING Containers made from Wheeling Tin Plate—bright, well-coated, scrupulously clean and sanitary—lend conviction to the message of quality your label carries. One raw material source, plus a capacity for production, gives you Lard Cans and Pails on time. Let us quote on your requirements!

# Wheeling Can Company

Wheeling—West Virginia



**"NIAGARA BRAND"**

Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda  
 "The old reliable way to cure meat right."  
 Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I. Also "Bound Brook Brand" Refined Granulated Salt

MANUFACTURED BY  
 Established 1840

**BATTELLE & RENWICK**

80 MAIDEN LANE  
 NEW YORK

If  
 you  
 wish to  
**BUY** or to **SELL**

**Sausage Casings**

please communicate with us.  
 Our old established reputation  
 guarantees full protection of  
 your interests.

**WAIXEL & BENSHEIM**

Mannheim, Germany

EXPORTERS IMPORTERS  
 Established 1874

SHEEP	HOG	BEEF
CASINGS		

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**CALIFORNIA  
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 895 Market St.  
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Eastern Branch  
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**Hammett & Matanle, Ltd.**  
**CASING IMPORTERS**

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Manufacturers, Exporters, Importers

**Sausage Casings**

Arbour Hill, Dublin, Ireland  
**Sheep Casings a Specialty**

**New York Butchers' Supply Co., Inc.**

**SAUSAGE CASINGS AND  
 SUPPLIES**

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Importers and Exporters

**Sausage Casings and Spices**

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**BECHSTEIN & CO., Inc.**

**SAUSAGE CASINGS**

CHICAGO: 723 West Lake Street

NEW YORK: 50 WATER STREET

LONDON: 5 St. Johns St., Smithfield, E. C.

Telephone Whitehall 9328

**OPPENHEIMER CASING CO.**

New York  
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Importers and Exporters of  
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Toronto  
 Wellington  
 Buenos Aires  
 Tientsin

**M. BRAND & SONS**

**SAUSAGE CASINGS**

410-412 EAST 49th ST.

NEW YORK

**S. OPPENHEIMER & CO.**

**Sausage Casings**

Chicago, 2700 Wabash Ave.  
 Hamburg 8—Luisenhorf

London, 47 St. John St., Smithfield  
 73 Boulcott St., Wellington

466 Washington St., New York

**EARLY & MOOR, Inc.**

Importers  
 Exporters

**SAUSAGE CASINGS** 139 Blackstone St.  
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*"The Skins You Love to Stuff"*

**HARRY LEVI & COMPANY**

Importers and Exporters of Sausage Casings

4856 South Halsted Street

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**MASSACHUSETTS IMPORTING COMPANY**

Importers

**HIGH GRADE SAUSAGE CASINGS**

Exporters

**Direct Importers of Russian, Persian, Chinese Sheep  
 and Hog Casings** 78-80 North Street BOSTON, MASS., U. S. A.

**THE DRODEL CO., Inc.**

Import

**Sausage Casings**

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336 Johnson Ave.

Brooklyn, N. Y.

**Sewed Casings Exclusively**

National Specialty Co.

61 E. 32nd St.

F. M. Ward, Pres.

Chicago, Ill.

MANUFACTURERS

Poultry Feeds  
 Tallow and Oils

BUYERS OF  
 Beef Crocking  
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**CONSOLIDATED BY-PRODUCT CO.**

West Philadelphia Stock Yards

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Beef, Sheep and Hog Casings  
 all Descriptions  
 Beef Weasands a Specialty

IMPORTERS OF  
 High Grade Hog and Sheep  
 Casings

# *unbiased opinion*

*ask other sausage casing users  
for their opinion of  
Brecht Quality*

*from such comparison we  
know we will benefit*

*"Brecht Quality"*

*Sheep*

*Beef*

*Hog*

*Casings*

## **Brecht Casing Company**

Established 1853

New York

St. Louis

Hamburg

Buenos Aires



# REX BRAND

Complies with  
B. A. I. Requirements

*The King of Nitrates*

Write for Prices  
Immediate Deliveries

## Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.

636 California St., San Francisco, Cal.

452 Lexington Ave., New York City

111 W. Washington St., Chicago, Ill.



### CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

Tel: Whitehall 7916-7917-7918

Cleaners and Importers Sheep  
and Hog Casings

E. E. SCHWITZKE, Pres.

### SAYER & COMPANY, Inc.

Peoria and Fulton Streets

CHICAGO, ILL.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

### THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

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Importers, Exporters and Cleaners of Sausage Casings. A large  
stock of all kinds of casings constantly on hand

Established 1903

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## Cudahy's Selected Sausage Casings

CAREFULLY CLEANED Hog · Beef · Sheep UNIFORMLY SELECTED

The Cudahy Packing Co. U.S.A. III W. MONROE ST. CHICAGO, ILL.

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Selected Hog and Sheep Casings a Specialty  
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When You Write  
The Advertiser  
Mention

THE NATIONAL PROVISIONER

### Thomson & Taylor Company

Recleaned Whole and Ground

Spices for Meat Packers

CHICAGO, ILLINOIS

## THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1881

NEW YORK  
BUENOS AIRES

CHICAGO  
HAMBURG

LONDON  
WELLINGTON

**FOOL PROOF  
DUST PROOF  
FIRE PROOF  
REPAIR PROOF  
AND COSTLESS TO RUN**

That's the Wonderful Ridgway Elevator for you.

Who is the man to fool you out of such an Elevator?

The years have brought the Ridgway Elevator to its own.

You ought to hear the Old Customers Blow About Their "Ridgway Elevators" and say to their friends: "Don't fail to get them."

Any ad writer can make statements but no ad writer but "Old Hook'er" can set down the following sample of some 3,000 and more users and say "Ask these men who run them."

Standard Oil Co.  
Cluett, Peabody & Co.  
H. J. Heinz Co. ("57")  
Crane & Co. (Dalton)  
Packard Motor Car Co.  
United Gas Imp. Co.  
Larkin & Co. (Buffalo)  
General Electric Co.  
Penn. R. R.  
International Harv. Co.

Standard Underground  
Cables Co.  
John Wimmamaker  
John Morrell & Co.  
Christie Brown & Co.  
(Toronto)  
Firestone Tire & Rubber  
Co.  
Consolidated Gas Co.  
(N. Y.)

Remington Typewriter Co.  
Lukens Steel Co.  
Procter & Gamble Co.  
(Ivory Soap)  
E. I. du Pont de Nemours  
& Co.  
United States Gov't  
Sears, Roebuck & Co.  
United States Steel Co.  
Westinghouse Elec. Co.

These are Oliver Twist boys who are always yelling "More." These are the Smart Ones who

**"HOOK 'ER TO THE BILER"**

**CRAIG RIDGWAY & SON CO.**

Over 3,000 in daily use

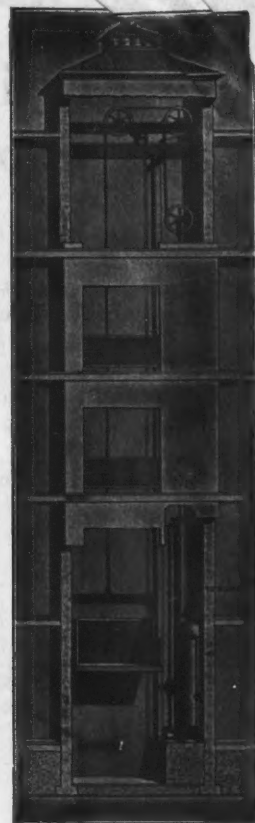
COATESVILLE, PA.



Double Geared



Direct Acting



*Make This Plant Your Annex!*



**AT YOUR SERVICE**

Est. 1863

1. Curing Space  
63,000,000 pounds.
2. Manned and  
equipped to render  
superior curing  
service.

Why let your plant facilities limit volume? We offer experience—careful inspection of products received—a mild uniform cure—liberal advances. The excellence of our service is known from coast to coast.

Others have found it an easy way to increased sales and greater profits. Why not you?

**United States Cold Storage Company**  
Chicago, Illinois

## For Keeping Plant and Office Clean—Armour's Lighthouse Cleanser and Washing Powder

The problem of keeping plant and office clean, in the packing industry, is a big one.

Powerful dirt removers frequently are necessary. Quick, efficient, and economical results must be had.

We use, and can recommend Armour's Lighthouse Cleanser and Armour's Lighthouse Washing Powder—excellent twin products.

Use Lighthouse Cleanser for the heavy-

duty work, the cleaning of floors, especially tile floors, and lavatories. It is an abrasive cleanser.

Use Lighthouse Washing Powder for the lighter work—the general scrubbing and cleaning, and the washing of woodwork. It is a soap product.

Quality and price are an inducement in both these products. Four hundred Branch Houses insure speedy delivery.



For more detailed information as to price, quality, delivery, etc., just drop us a line. Armour and Company, Industrial Soap Dept., 1355 West 31st Street, Chicago.

### Armour's Lighthouse Washing Powder

A general cleaning compound for cleaning floors, woodwork, windows and for all other purposes. Packed in 25-lb. Pails, 125-lb. Kegs, and 250-lb. Bbls.

### Armour's Lighthouse Cleanser

A combination of natural cleansing agents, refined and powdered. Contains no caustic. Will not hurt the hands. Packed in 25-lb. Pails, 125-lb. Kegs, and 300-lb. Bbls.

# Armour's LIGHTHOUSE Cleanser and Washing Powder



# THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the post office at Chicago, Ill., under the act of March 3, 1879.

Vol. 76

Chicago and New York, May 7, 1927

No. 19

## *Progress in Lard Refining Methods*

### **Expert Says Use of Carbon Along With Fullers' Earth Will Result In Improved Color and Flavor**

Manufacturers of lard are constantly confronted by the problem of bleaching their product to get it white enough to suit the demand of the consuming public.

For many years this bleaching has been done by adding fullers' earth to the lard in the refining kettle and agitating it for 10 to 15 minutes. Following this, the lard is drawn off through a filter press, where the fullers' earth is removed.

Some operating men, however, claim that this method makes the lard taste of the fullers' earth, and that it does not make the product white enough.

Others, however, are equally emphatic in their statements that there is no such thing as a fullers' earth taste in properly-prepared lard.

#### **Another Purifying Agent.**

In recent years, and especially during the war, another purifying agent—carbon—has come into considerable prominence. Due to its ability to absorb impurities, gases, odors, etc., it was used during the World War in gas masks and saved many thousands of men from being killed by poison gas.

Carbon in one form or other has also been used for many years for filtering water and other liquids, and it will absorb many times its own weight in water.

Activated carbon—that is, carbon which has been treated in such a way as to intensify its absorptive qualities—has found considerable use in the vegetable oil field in refining and deodorizing such oils.

Here is a chemical engineer and practical packinghouse man to boot who says that the use of activated carbon in connection with fullers' earth in lard refining will eliminate the fullers' earth flavor from the lard, and in addition will give a whiter product with a "live" color.

His views may be disagreed with by many, but the author presents some interesting statements about activated carbon as a purifying agent concerning which every packinghouse man will want to be informed.

### **Refining Lard and Oil with Activated Carbon**

By John P. Harris

Carbon has long been known as a purifying agent, whether produced by charring wood, bone or other materials, and its applications to purifying liquids have become familiar in household use since the early days.

Pioneers and explorers used to adopt an elementary but basically sound means of applying it, when they dumped a shovel of hot embers from their camp-fires into a keg of drinking water drawn from a natural supply of indifferent purity or palatability.

Later, wooden barrels as containers for liquors were purposely charred inside, and the particular measure of value of these liquors became the number of years that they had been subjected to this purifying contact with the charred wood (carbon). Domestic water filters in which charcoal from wood or bone is used have been and still are used in innumerable households.

#### **Used as Protection Against Gas.**

But the World War suddenly and un-

expectedly showed us the most extreme example of the absorptive powers of activated carbon. With the introduction of poison gas, some sudden defense had to be provided, and activated carbon proved equal to the emergency. Loaded into the canisters of gas-masks, its power to absorb all kinds of toxic gases, ranging from straight chlorine to the more complicated and persistent mustard gas, phosgene, lachrymators, etc., was the salvation of several armies.

The ability to absorb color, impurities, odor, etc., from lard and oils may therefore seem insignificant in comparison with its larger field in absorbing toxic gases (so called) which may occur not only as gases or vapors, but also in liquid or solid form. Anyone who doubts the power of activated carbon to absorb such impurities, color, etc., should consider its ability to absorb poison gases before casting aside the facts herewith presented.

In general, we judge commodities by appearance, and lard to the average layman is best when it is of a brilliant white (live) appearance.

#### **Gives Lard a "Live" Appearance.**

Activated bleaching carbon has been found to be especially good in absorbing the yellow and greenish colors produced in the manufacture of pure lard, leaving that peculiar "live" brilliancy which the trade demands. Several years ago "bone-black," animal charcoal and the like were produced and activated, and the results obtained by the use of these were fairly good.

A few years ago a commercial product was placed on the market which gave very good results and was widely used, especially among vegetable oil refiners. This product has been improved year by year until today activated carbons of unusual bleaching and absorptive qualities are being used in the decolorizing and purification of all kinds of vegetable oils, waxes, tallows, greases, sugar, fine chemicals, alcohol, glycerine, gelatine, etc.

Strangely enough, in the face of this accumulating experience the use of

### **Flavor in Lard**

What about fullers' earth in lard?

Does it leave a "taste"? And if so, is there any method of removing its flavor?

Opinion is divided on the matter.

Some experts say there is no such thing as a fullers' earth flavor. Others say there is.

Here is an authority who declares that there is such a flavor in lard, but that it can be removed with bleaching carbon, and that the resulting product has a whiter, more desirable appearance.

Whether or not you agree with him you will want to read his article in "order to post" yourself on this purifying agent for which he predicts great success in lard refining and oil refining.

activated carbons for producing pure lard has been quite limited. Where used, the results have been surprisingly good, but it is characteristic of the meat packing industry that these results often have not been passed along, even to different plants, of the same concern.

#### Packinghouse Operator Conservative.

The packinghouse operator is, of all operating men, the most conservative. Twenty to 40 years ago, depending on his age, he was taught to use fullers' earth in the refining of lard, so he still uses it religiously. He will tell you that fullers' earth leaves a taste in his lard, and if he has ever compared a sample of his prime steam with his bleached lard, he will tell you that it hasn't helped the color much.

Meanwhile the vegetable oil operator has been trying out every new method or device calculated to improve his product, which accounts largely for the increasing popularity of this class of material.

This is a lesson which the pure lard manufacturer may well take to heart.

In comparison with fullers' earth, the bleaching carbon not only leaves no trace of smell or taste in the product, but it does, on the other hand, absorb all of the impurities—such as gelatinous, gluey and nitrogenous matters—eliminating them and the acrid or rancid odor which they impart, as well as the strong "staggy" odors prevalent when old boar or sow fat is rendered.

#### What Carbon Does for Lard.

In fact, all displeasing odors and tastes are removed, so that the resulting lard is

- 1—Whiter and more brilliant, with a "live" attractive color.

- 2—Sweet and neutral in flavor and odor.

- 3—Free from surplus moisture.

In connection with this last feature, it must be understood that the bleaching carbon will absorb much more than its own weight of water, so that the filtered lard is dry as well as pure and sweet, and in such condition naturally possesses unsurpassed keeping qualities. Properly packaged and stored, such treated lard should remain sweet for many months.

One distinctive feature of the use of activated carbon in whitening lard is that very small quantities of the agent are required, as little as one tenth of one per cent of the total weight of the lard being sufficient.

#### May be Used With Fullers' Earth.

It is notable that bleaching carbon may be used in conjunction with fullers' earth with good effect. Lard or tallow, grease, or vegetable oils, may be bleached as completely as possible with fullers' earth, and thereafter when treated with bleaching carbon will show a very considerable further reduction in color.

Many refiners have found it profitable to reduce substantially the amount of fullers' earth used, adding a small percentage of bleaching carbon, yet obtaining the same decolorizing results as with the higher percentage of fullers' earth.

The advantages of such a procedure are obvious. For example:

- 1—The total cost of the bleaching agents is materially reduced.

- 2—The total fat retention in the bleaching agents is also materially reduced.

- 3—The fullers' earth flavor is practically done away with, since the bleaching carbon almost completely neutralizes it.

This is not at all an unusual case, insofar as vegetable oil refining is concerned, and similar improvements are noted in the case of pure lard, although the percentages of fullers' earth and bleaching carbon to be used on pure lard is very much less than on edible oils.

#### Fullers' Earth Does Not Hurt Oils.

The flavor of fullers' earth imparted to edible oils is not a matter of serious moment to the refiner, because he subjects his product later to a deodorizing process which removes this flavor and odor.

The lard refiner, however, has no such means of removing it. On the other hand, if bleaching carbon is substituted for fullers' earth, no flavor of any kind is added, and only the pure, sweet, natural flavor of the lard remains.

It has come to be recognized for some time past that in the extraction of all the edible vegetable oils commonly used in this country a great variety of compounds appear as a result of the high temperatures, pressures, etc., used in the various processes.

#### Makes Oil Easier to Deodorize.

Activated bleaching carbon has been found especially good in absorbing all of these impurities, and it leaves the oil clean, sweet, and fresh. After this carbon

treatment, therefore, the oil is more amenable to the deodorizing process to which it is to be subjected; for if these impurities be carried into the deodorizer, they are likely to "set" an undesirable odor into the oil on account of the high temperature of the deodorizing process. Therefore, where carbon is not used properly it is not uncommon for the deodorizing process to darken, instead of lighten the oil as it should. Moreover it often happens in these circumstances that distillation of the free fatty acids is prevented, so that the deodorized oil runs higher in free fatty acids than should be the case, in addition to the impairment of color already mentioned.

The use of activated bleaching carbon is as yet in its infancy as regards its use in the lard and edible oil field, but it promises the most gratifying results. The writer has amassed possibly the most complete data in existence covering all phases of these subjects, and he will be glad to answer inquiries addressed to him through THE NATIONAL PROVISIONER.

(EDITOR'S NOTE.—The author is a consulting chemical engineer with offices in Chicago. He is a captain in the Chemical Warfare Service, O. R. C., U. S. Army. He was lately Director of Practical Research of the Institute of American Meat Packers, and is a recognized refining expert.

#### ENGLAND TAKES MORE BACON.

Bacon imports into Great Britain for the first two months of 1927 reached 145,264,000 lbs. against 132,264,000 lbs. and 157,055,000 lbs. for the same two months of 1926 and 1925, respectively. The tendency toward increased supplies was not evident at the close of 1926.

A significant feature of the recent receipts is that there has been a sharp decline in takings from "Other countries" and a constant increase in receipts from Denmark.

Returns for the last three available months indicate imports from that source exceeding 40,000,000 lbs. monthly, which is an unusual situation, and more especially since it is only very recently that quotations on Danish Wiltshire sides at Liverpool have shown any signs of strengthening.

Imports of bacon into Great Britain, during the months from September, 1926, to February, 1927, with comparisons, are reported as follows to the U. S. Department of Agriculture:

	Total Imports M lbs.	From Denmark M lbs.	From U. S. M lbs.	Other Countries M lbs.
1926-'27				
Sept. ....	75,049	34,691	12,143	22,322
Oct. ....	73,275	34,557	10,032	23,345
Nov. ....	76,138	38,931	7,530	20,891
Dec. ....	78,766	40,194	7,068	25,885
Jan. ....	75,376	41,776	8,024	18,886
Feb. ....	69,888	42,448	7,616	18,235
Total .....	448,402	232,507	58,012	129,464
1925-'26				
Sept. ....	64,726	31,320	11,054	28,306
Oct. ....	66,982	31,690	11,047	28,686
Nov. ....	60,259	29,306	9,062	29,677
Dec. ....	81,551	40,377	15,889	31,504
Jan. ....	66,330	31,207	16,237	24,976
Feb. ....	65,653	30,472	17,226	19,824
Total .....	406,181	194,372	63,345	162,973

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

## Scales and Profits

How much do your scales and scalers cost you every year?

Are your scales accurate and of the proper capacity—your scalers conscientious and well-trained?

Do you keep your scales operating within certain narrow "tolerances"?

Scales and their operators play a big part in your profit or loss for the year!

Reprints have been made of six articles which have appeared in THE NATIONAL PROVISIONER on "Weighing in the Meat Plant." In them the selection of scales, training of scalers and the troublesome question of tolerances are discussed. Other articles are to follow.

They may be had by subscribers by filling out and sending in the attached coupon, together with 25c in stamps.

The National Provisioner,  
Old Colony Bldg., Chicago.  
Please send me the reprints on  
"Weighing in the Meat Plant."

Name .....

Street .....

City..... State.....

Enclosed find 25c in stamps.



## Steps Forward in Meat Practice

### New Cloth Bag Designed to Cut Down Waste from Frankfurts Which Drop Off of the Bundles

#### XXI—Preventing Loss on Frankfurts in Bundles

Improvements introduced into the meat packing industry recently have been largely in the form of new devices or new machinery for speeding up a certain operation or turning out better product or doing it more cheaply.

They have all contributed their share to the progress of the business, and it is largely because of the inventive mind of the American working man and practical student of conditions that the meat packing is able to

bundles has to watch them closely to see that he does not have too much loss from breakage. Individual frankfurts often come loose, no matter how good a quality casing is used, and drop on the floor or the bottom of the truck, or jar loose in the delivery basket on the way to the customer.

These loose frankfurts must be re-worked before they can be sold, or else they must be disposed of at a considerable sacrifice in price. This is not only a nuisance, but a fruitful source of loss as well.

#### Put the Bundles in Bags.

To overcome this situation a new cloth bag has been developed, known as a "frank bag," which is said to eliminate the loss occasioned by broken or loose links. The bag is large enough to contain a whole bundle of frankfurts, and is knitted loosely enough to allow free circulation of air around the product while in the bag.

Another point in favor of this bag, it is said, is the sanitary feature, which the packer or sausagemaker can use to good advantage in his advertising. Once they are in the bag the frankfurts are protected from dust, dirt and flies, and are not touched by hand during the delivery process.

The bags are made in two sizes. One is for bunches averaging 8 to 10 lbs., and the other is for bunches averaging 12 to 15 lbs. They can be used on shipments in baskets for city delivery, or in boxes or kegs for country shipments.

The idea was originated and developed



THE FRANK BAG IN USE.

retain its place among the leaders of the nation's industries.

#### A New Kind of Idea.

Now comes an idea, however, that has to do with the finished product after it is made and before it reaches the retailer.

The idea is designed to prevent waste and keep down loss in the packinghouse. It is intended to eliminate a source of loss which individually is small, but when multiplied by the many hundreds—even thousands—of times it may occur in the plant in the course of a year, it mounts up into a large total.

By preventing loss of frankfurts which drop off the bundles, thus making it necessary to re-work them or sell them at a loss, this "frank bag," as it is called, is something that will be of interest to the packer or sausage maker who puts frankfurts up in bundles.

A brief description and illustration follow:

#### A New "Frank" Bag

The packer or sausagemaker who puts up and sells frankfurts or weiners in



LOSS CAUSED BY LOOSE FRANKFURTS.

by Fred C. Cahn of Chicago, who saw the need for it after visiting a number of plants which were having trouble with loose frankfurts, with its attendant wasteful, expensive and unsanitary features.

How much hair does the average hog carcass yield? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

#### LAMB AND MUTTON GRADES.

The growth of population in large consuming centers far distant from important areas of livestock production has made the need for standard grades of dressed meats increasingly important, says the U. S. Department of Agriculture. As a result of the widespread and constantly growing demand for such information, Department Bulletin No. 1470-D, "Market Classes and Grades of Dressed Lamb and Mutton," has just been issued.

Standard grades for lamb and mutton were first used in connection with the Federal Market News Service on meats which was established early in 1917. After long usage, careful study and consultation with trade interests and others, Tentative United States Standards for Grades of Lamb, Yearling and Mutton were prepared and issued in mimeograph form as "Tentative Specifications" in February, 1924.

These grade specifications were then adopted for use by the purchasing departments of many Federal and State Institutions and were used in the department's Meat Grading Service which demonstrated their basic soundness and practicability in commercial transactions.

In February, 1926, the grade descriptions were released in mimeograph form as "Tentative Standards for Grades of Dressed Lamb and Mutton," the descriptions being slightly revised from those issued earlier.

Age produces marked changes in the character of the flesh and bones of meat animals. For this reason, carcasses of animals of the bovine species are divided into three classes or groups, namely, lamb, yearling mutton and mature mutton, depending upon the age of the animal at time of slaughter.

Generally speaking, the lamb group embraces animals under one year of age, and this group under present conditions is not only more important numerically but from the standpoint of values of individual carcasses, grade for grade, than either of the other two.

The yearling mutton group includes carcasses from animals which, in age, are between lamb and mature mutton, or from approximately twelve to twenty-four months of age.

The mature mutton group includes all carcasses from animals which were two years old or over at time of slaughter.

Since carcasses falling within these three groups have varying degrees of excellence with respect to conformation, finish and quality, these three factors constitute the bases for the standard grades.

Each group is divided into six grades—prime, choice, good, medium, common and cull, going from the highest to the lowest. Each grade is described in detail so that anyone at all familiar with meats should have no difficulty in determining the group and the grade into which any particular carcass will fall. In addition to the carcass descriptions, the principal wholesale cuts are fully described.

#### FEB. CANNED MEAT EXPORTS.

Exports of canned meats from the United States during February, 1927, with comparisons, are reported by the U. S. Department of Commerce as follows:

	Pounds.
Beef, canned .....	389,540
Pork, canned .....	598,156
Sausage, canned .....	902,943
Other canned meats .....	285,189



## Pork Production in the World War

### Part Played by American Packer and Producer in Feeding World Both During War and Afterward

#### XXIX — Further Results of Price Stabilization

**Average Price of Hogs 125 per cent Higher During War Period than in 1919-1914—Purchasing Power of Hogs at a High Level Under Stabilization—Food Administration Effort Resulted in Good Returns to Producers.**

This is the twenty-ninth in a series of reviews of the book on "American Pork Production in the World War," by Dr. Frank M. Surface, who was economic adviser to the Federal Food Administration. (A. W. Shaw Co., Chicago & New York.)

For the first time the inside story is told of the part played by the meat packer and the meat producer in the world war and the times that followed it.

Documents and correspondence never before made public are taken up in this story, and some interesting incidents and comments made known.

THE NATIONAL PROVISIONER has the serial rights to the republication of this book, and these reviews will appear from week to week until the entire story has been told.

According to the data compiled by the United States Department of Agriculture, the average farm price of hogs for the pre-war years 1910 to 1914 was \$7.01 per 100 pounds. The relative farm price of hogs in the period of Food Administration assurance, 1917-1918, was 225, which means that the average price was 125 per cent above the pre-war average price.

The average relative price of hogs was higher than many other products and those which exceeded it did so by small margins for the period of the Food Administration assurances.

Iron, steel, copper, coal, sulphuric acid, and many other non-agricultural products were brought into greatly increased demand by the war. For the most part, the prices of these commodities were definitely fixed by the War Industries Board or later by the so-called Price Fixing Committee, or, in the case of fuels, the prices were controlled by the United States Fuel Administration.

#### Problems of Raw Materials.

The problems in these raw materials in many respects were very similar to those connected with foods. These materials were vitally essential to the conduct of the war and they were needed in greatly increased quantities. Hence, it was necessary to fix prices high enough to stimulate production.

In one respect, at least, the problem was somewhat simpler. The cost of production could be computed rather accurately, which was not the case with agricultural products, many of which are so dependent upon the weather and other environmental conditions.

Steel and copper soared to much higher relative prices than hogs in the early part of 1917 due to the uncontrolled war demand. In September, 1917, the War Industries Board, by agreement with the producers, fixed the price of steel ingots at \$47.50 per ton and copper at 23.5 cents per pound. The price of copper was later raised to 26 cents.

#### At Lower Price Than Hogs.

Both of these materials were maintained at a far lower relative price throughout the war than was the case with hogs.

Thus, in October, 1918, the relative price of hogs, based on the 1913 average price as 100, was 213, while the corresponding relative price of steel ingots was 184 and of copper ingots 165.

For the first 6 months after the Armistice the price of hogs rose, reaching a peak of 266, while during this period the prices of both steel and copper declined, the latter even falling below the pre-war average price.

It is obvious, therefore, that hog producers received much higher prices for their product, compared with pre-war price levels, than did the producers of such essential raw materials as steel and copper.

#### Purchasing Power of Hogs.

One further feature of the relative price of hogs during the war may be examined in this connection. This relates to the purchasing power of hogs in terms of other commodities.

The usual method of measuring purchasing power is to compare the index number of the two products or groups of products. The wholesale price index compiled by the United States Department of Labor is based on more than 400 commodity quotations weighted according to their relative importance in commerce.

This "all commodity" index is generally taken as representing the trend of the prices of the commodities which the average person has to buy. A comparison of the changes in this index number with the changes in relative prices of hogs, using the same base period, indicates whether a given quantity of hogs will buy more

or less of other commodities than they would during the base period.

#### Relative of Food Administration to This.

The relation of the Food Administration activities to the relative purchasing power of hogs can best be seen when these figures are computed on a monthly basis. For this purpose, use has been made of the average monthly price of hogs at Chicago as compiled by the United States Department of Agriculture.

There is normally a marked seasonal movement to hog prices which is much greater than that of the all-commodity index. In order to reduce this seasonal movement to a minimum, index numbers of these Chicago monthly hog prices have been computed by using the five-year, 1909-1913, average price of hogs for the month of January as the base in computing all January index numbers and likewise the five-year average February price in computing the February index numbers, and so on. This, to a large extent at least, has removed the seasonal trend from the resulting index numbers and renders them more nearly comparable with the all-commodity index.

The purchasing power of hogs in terms of "all commodities" was below the pre-war average from the beginning of 1915 to the early part of 1917. It rose very sharply in November, 1917, when the stabilization plan of the Food Administration was put into effect. Throughout 1918 and the first half of 1919, while the stabilization was in effect, the purchasing power of hogs remained at a high level, but since September, 1919, it has been below normal, at many times reaching exceptionally low values.

#### Prosperous Period for Hog Producers.

These data show that the war period, and particularly the period from November, 1917, to the early part of 1919, represents the most prosperous period for the hog-producer of any time in the last decade.

The results of these several investigations show that the methods adopted by the Food Administration for the stabilization of hog prices resulted in better and more profitable returns to the producer than either before or after this period.

It has been shown in preceding chapters of this discussion that the stabilized price was maintained in the face of what often seemed to be insuperable difficulties. It has been shown that particularly during the Armistice period, Mr. Hoover and his staff waged, single-handed, one of the hardest struggles ever fought in the interests of the American farmer.

Any one with less courage or less determination or less sense of obligation to the producers would have given up many times during these grueling months. It was Mr. Hoover's keen analysis of the situation, his energy, his tact and ability in handling delicate and difficult situations, and above all his bulldog determination never to give up, that brought this struggle to a successful finish and resulted in the return of many millions of dollars to the American hog-growers which otherwise they would not have received.

The next and last installment of this story will tell what American food meant to Europe in 1919.

### Steps in the Story

Action taken to increase hog production in the early years of the War.

Voluntary agreements between packers, Food Administration and buyers of pork products.

Packers' margins controlled, license regulations, and methods of limiting packers' profits.

Efforts made to secure an adequate supply of hogs at the lowest feasible price.

Control of buying guaranteed an outlet to packer and a profit for the producer.

Cost of producing hogs determined. Production increased and hog prices maintained.

Difficulties encountered in price control.

The Armistice and the plan to open world markets to pork products.

Crisis in the American pork market.

Attempts to dispose of surplus pork.

Opposition by French to opening of blockade so that pork products enter enemy and neutral countries.

How the German market was finally opened for American pork.

World-wide speculation, due in part to long-continued blockade of Europe.

Pork for the liberated countries.

Demand for removal of government control of the meat industry made by trade bodies.

Price stabilization and its advantage to hog producers.

What American food meant to Europe in 1919.

## Late News of Institute Activities

### Home Study Courses More Popular Than Ever with Packer Employees More Talent for Research Staff

#### HOME STUDY COURSES POPULAR.

An increase in six months' time of 347 registrations in the home study courses for packinghouse men which are being given by the Institute of Meat Packing at the University of Chicago is shown in a report prepared by E. L. Rhoades, assistant director of the Institute of Meat Packing.

This increase represents registrations received for the eight courses in packinghouse subjects between October 1, 1926, and April 1, 1927, and brings the total of registrations to 1,055. The Institute of Meat Packing is conducted by the University and the Institute of American Meat Packers in co-operation.

The course in Economics of the Packing Industry has been in greatest demand, 360 registrations having been received. Nearly twice as many students have registered for the course in Pork Operations as for the Beef Operations course.

The following table shows registrations by courses up to April 1:

Course	Enrollments to April 1, 1927.	Enrollments to October 1, 1926.	Increase.
Economics of the Pack. Indus....	360	236	74
Pork Operations .....	304	222	82
Beef Operations .....	153	80	73
Manufacturing Operations .....	58	29	29
Account. in the Pack. Indus.....	105	44	61
Science in the Pack. Indus.....	25	17	8
Production and Market of Livestock	19	10	9
Superintendency .....	33	20	13
Total .....	1,055	708	347

#### APRIL MEAT TRADE.

The wholesale meat trade during April continued to be rather disappointing, says the Institute of American Meat Packers in its May meat review, although some improvement was noted in the foreign demand for lard.

A noteworthy feature of the present domestic situation is that pork prices at wholesale are on a lower level than was true during May last year. Fresh pork loins, for example, are wholesaling about 20 per cent lower than a year ago, and fresh skinned shoulders about 18 per cent lower.

Fancy regular and skinned smoked hams are wholesaling from 10 to 15 per cent below the levels which prevailed during May last year. Fancy bacon is wholesaling about 17 per cent lower; standard bacon 18 per cent, and smoked picnics 15 per cent.

In the estimation of some packers, the demand for lard from abroad was the best that the industry has enjoyed for several months. Other observers characterized the trade as "intermittent" and "fair."

However, apart from the demand for lard and a limited amount of buying of hams by English traders for prompt and future shipment, there was little activity of note in the English trade or the Euro-

pean trade generally. Prices of most meats in the English market, although showing some improvement during the month, are still below parity with prices in the United States.

In the domestic field, there was a fair demand for fresh pork. It was not quite broad enough, however, to absorb all of the supplies, and, as a consequence, some product had to be frozen. Prices were fairly steady for the month as a whole.

Owing chiefly to the backward season in the South and flood conditions, the trade in dry salt meats was slow and prices declined, although they strengthened toward the close of the month.

With respect to both dry salt and smoked meats, there is a feeling of confidence among provision men that consumption will be stimulated by the prevailing low prices.

Lard moved into consumption in very satisfactory volume, but price levels were relatively low.

Hog prices, in keeping with trade conditions, continued to decline somewhat. Supplies were about the same as during the same month a year ago.

Receipts of cattle early in the month were light and slowly increased until the latter part when they again decreased correspondingly. Prices advanced during the first part of the month to a new high point for the year, with a rather wide spread between grades, but declined gradually toward the close, owing to a slow demand at the prevailing high prices.

There was a notable shortage of heavy steers during the month and a marked limitation in the supply of good, finished beef. Cows, and steers of lower grades, were relatively high.

The markets for dressed beef advanced with increased costs during the first part of the month, but then declined toward the close.

Receipts of sheep and lambs continued light, and were somewhat less than last month and considerably less than a year ago. Aged sheep were exceptionally scarce. California spring lambs arrived in larger numbers and found a good outlet at steady prices.

Eastern markets for the dressed product were erratic, with rapid declines as well as rapid advances throughout the month.

#### STUDENTS SEE MEAT CUTTING.

Students at the Institute of Meat Packing, which is conducted at the University of Chicago under the joint administration of the University and the Institute of American Meat Packers, were guests at a meat cutting demonstration conducted this week in a Chicago wholesale market by Miss Gudrun Carlson, Director of the Institute's Department of Home Economics. The trip to the market was part of the regular plan of instruction for the courses.

#### MORE MEAT TALKS BY RADIO.

"How to Reduce with a Knife and Fork" and "Mary Had a Little Lamb" are the titles of the two radio talks which will be given over WMAQ, The Chicago Daily News station, during the week of May 9 by John C. Cutting, Secretary of the Meat Council of Chicago.

Four other stations also will present talks prepared by Mr. Cutting during the week:

##### STATION WMAQ.

May 9—How to Reduce with a Knife and Fork.

May 12—Mary Had a Little Lamb.

##### STATION KGW PORTLAND, ORE.

May 10—Five Little Pigs that Went to Market.

May 13—How to Reduce with a Knife and Fork.

##### STATION WHK—CLEVELAND.

May 10—How to Reduce with a Knife and Fork.

May 14—Mary Had a Little Lamb.

##### STATION WHAD—MILWAUKEE.

May 14—How to Reduce with a Knife and Fork.

##### STATION WJZ—NEW YORK CITY.

May 12—How to Reduce with a Knife and Fork.

#### COMES TO LABORATORY STAFF.

Dr. Granville A. Perkins has joined the staff of the Research Laboratory of the Institute of American Meat Packers, founded by Thomas E. Wilson, at the University of Chicago. Dr. Perkins was associated during 1917 with Dr. W. Lee Lewis, who is director of the Research Laboratory and also Director of the Institute's Department of Scientific Research, in war gas research.

Subsequently, Dr. Perkins was research chemist of the Bureau of Science, Manila, P. I., and has worked extensively on the development of native vegetable oils and drugs. He has published numerous papers in various fields of research and recently has done distinguished work on the chemistry of leprosy therapy.

#### INSTITUTE HEADS OUT OF TOWN.

W. W. Woods, Executive Vice President of the Institute, was in Washington, D. C., this week to attend a meeting of the Chamber of Commerce of the United States.

H. R. Davison, Director of the Institute's Department of Waste Elimination and Live Stock, left May 3 to visit member companies in Iowa on Institute business.

#### SEES PITTSBURGH PACKERS.

Wesley Hardenbergh, director of the Department of Public Relations and Trade of the Institute of American Meat Packers, went to Pittsburgh late in the week to confer with packers in that city on Institute business.



### TRADE GLEANINGS.

The Fairfax-Parsons Packing Co., Minneapolis, Minn., have opened a new retail meat market in Minneapolis.

The plant of the People's Cotton Oil Co. in Johnston, S. C., has been damaged by fire. Loss is estimated at \$35,000.

Ed W. Frank has established the New Way Packing Co. in Jonesboro, Ark. The company will specialize in wholesale meats.

The Sanitary Engineering Co., San Benito, Tex., under the leadership of Richard T. Collins, plan to build a local abattoir.

The new meat packing plant of E. Kahns' Sons Co., Cincinnati, Ohio, is being further enlarged by the addition of a \$50,000 power house.

Anderson, Clayton & Co., Cotton Exchange building, Houston, Tex., have bought the Plainview Cotton Oil Co. at Plainview, Tex.

The Chamber of Commerce of De Ridder, La., is interested in the construction of a local cottonseed oil mill. J. K. Smith is secretary of the chamber.

The Buckeye Cotton Oil Co., Gwynne building, Cincinnati, Ohio, subsidiary of Procter & Gamble, plan to erect a \$600,000 cottonseed oil plant in Raleigh, N. C.

The Blanton Co. of St. Louis, Mo., plan to erect a cottonseed-storage building at its plant at Helena, Ark. The company produces vegetable oils, vegetable shortening, salad oils, etc.

Judge H. Parker, Ella Cage and Evelyn Anderson have incorporated the Parker House Sausage Co., 4605 State street, Chicago. The company will deal in sausage, bacon, hams and all other meats.

The August J. Claverie Co., Inc., Arabi, La., has been chartered with a capital stock of \$50,000 by August Claverie, 1823 Robert street; Louis B. Claverie, 606 Egan street, both of New Orleans.

Sam Hausman, Louis Hausman, Adolph Hausman, all of Laredo, Tex., have incorporated the Standard Corp., Laredo, Tex., with a capital stock of \$20,000. This company specializes in the manufacture of lard.

The R. C. Griffith Co. of San Pedro, Calif., have acquired the interests of the Long Beach Packing Co. of Long Beach, Calif., thereby, it is claimed, becoming one of the largest wholesale meat handling firms in southern California.

A. R. Stillwagon of Rockford, Ill., is in Casper, Wyo., making plans for establishing a horse meat packing plant there. This meat would be canned and shipped to Europe, while other products, such as cracklings, dog and fox foods and fertilizers would be used in this country.

A new brand of cured meats and packinghouse products has been produced un-

der the trade name "Gold Bond" by the Springfield Packing Co., in Springfield, Mo. The new line of products includes hams, bacon, lard, boiled hams and sausage. J. C. Colbert is manager of the company.

Robert Froeter, 530½ Fourth avenue, Rock Island, Ill., and Michael Pfeugl have leased the packing house in Milan, Ill., of Marcus Thackaberry and have begun operations in the packing industry. This abattoir has been closed since October, 1926, when the Evanger Bros gave up their business there.

The Western Meat Co., formerly the Cataract Meat Co., Everett, Wash., have just moved into a modern new building at Hewitt and Grand avenues. Established 30 years ago as a retail market, the company now operate their own packing plant near Snohomish, Wash., where a large wholesale meat business is carried on. B. L. Westmoreland is proprietor of the business, while J. Combs is in charge of the packing plant.

## Boosting Quality Meats

The consumer wants smaller cuts of meat!

Whether or not the housewife is a judge of quality in meat, she is a judge of the size of her roast or steak or chop.

This trend in consumer demand exerted a strong influence at the recent International Livestock Exposition. It was not only evident in the type of animals chosen as prize winners but in the exhibit of carcass meats as well.

A full description of this meat exhibit and what it meant to packer and retailer appeared in The National Provisioner of December 4, 1926.

Packers are using this story to educate their retailers.

Retailers are using the story to educate their customers.

The description of this meat show has been made up into an attractively illustrated 4-page reprint. Subscribers can get copies at cost.

Use the coupon below for your order.

THE NATIONAL PROVISIONER  
Old Colony Bldg.  
Chicago, Ill.

Please send me.....reprints of your article on "Consumers Want Smaller Meat Cuts", these to be billed to me at cost.

Name .....

Street and No.....

City..... State.....

## Argentine Meat Trade More Hogs Being Raised in that Country—Other News

(Staff Correspondence of The National Provisioner.)

Buenos Aires, April 10, 1927.

The export cattle market is a little better in the Argentine, as 5c an American pound has been paid here for some lots of fine young grass-fed steers of over 1,100 lbs. average live weight. In case the United States government should allow the import of chilled and frozen Argentine beef, prices here will undoubtedly go much higher.

The Argentine government regards the action of the United States as a discrimination, and the new tariff law, now being prepared by the Argentine government, will, it is thought, cut down the importation of goods manufactured in the United States considerably.

### Hog Raising Increases.

Hog breeding has increased a great deal in the Argentine, but some fear that in such a climate, without some cold winter months, a contagious disease might develop which would kill off many hogs.

Prices are low, and two big American packers are taking more than half of the market supplies at around 8c a pound live weight. This price enables them to export hog products, especially fat backs, to southern European countries.

Brazil and Cuba have always been large consumers of dry salted boneless beef, produced to a small extent in the Argentine and Uruguay, but mostly in the south of Brazil. It looks as though this formerly great meat industry will die out eventually. It is the old rough way of industrializing beef, and with the development of the modern methods of meat packing there is no place for this old method.

### German Duty on Frozen Meat.

Germany is importing 10,000 tons of frozen meat free of duty every month. This will stop in July, 1927, when a duty will be put on frozen meat, but there will be no limit to the amount that may be brought in.

This is of vital interest to many of the Argentine meat exporters.

### BELGIUM BUYS DUTCH LARD.

Dutch lard has again become an important factor in the trade in Belgium, says a report from the U. S. Department of Commerce. The Belgian Government has awarded a three-months army contract to a Dutch company at a price \$2 per 100 kilos under the lowest American offer.

A disquieting factor in this situation arises in the fact that at equal prices some Belgians show a preference for the Dutch product.

# SWENSON EVAPORATORS-

*The Recognized Standard  
for Animal By-Product Liquors*

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

HARVEY, ILL. (Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.



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Chicago and New York

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Meat Packers

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THE NATIONAL PROVISIONER is put on  
mail trains in Chicago every Saturday  
before 11 a. m. It should reach you  
promptly.

If there is any delay, please save the  
wrapper, mark on it the hour of delivery  
to you by the carrier, and send it to THE  
NATIONAL PROVISIONER, Old Colony Bldg.,  
Chicago, Ill.

This will aid us in obtaining proper  
service for you from the Post Office.

## Marking Beef for Quality

The promoters of the plan to grade prime  
and choice beef believe that grading and  
marking the carcass will increase the sale  
of these grades of beef.

Many housewives have no knowledge of  
quality in beef. Experts who have made a  
first-hand study of consumer selection of  
meats estimate that about 70 per cent of  
women buyers have no conception of quality.

These are the ones to be educated. When  
they see the government guarantee stamped  
on the carcass it is believed they will be  
more inclined to pay the higher price de-  
manded by these two grades. They will  
realize that beef is not just beef, but that  
there is quality in beef as well.

The grading and marking of this top beef  
will begin at the principal slaughter points  
of the country about May 1. Packers will be  
given the opportunity to have all of their  
prime and choice carcasses so branded if they  
wish. As such, it is to be hoped that they  
will have less difficulty getting the value out  
of this high-priced beef, especially when  
there happens to be an extra supply of fat  
cattle on the market.

If grading and stamping will create a good  
demand at a satisfactory price to both packer  
and producer, it will soon be evident that  
that this first step is a move in the right  
direction.

## Measuring Consumption

The production of meats and meat prod-  
ucts has been a matter of record for many  
years, but there has been little known about  
consumption. Year in and year out, con-  
sumption in general seemed to be the equiva-  
lent of production, regardless of how large  
or how small that production was.

For instance, in the years 1923 and 1924  
enormous hog crops moved to market, and  
there was a normal supply of cattle. Yet the  
product from all of these animals moved  
into consumption rather freely, with a some-  
what larger proportion going abroad.

Progress in an industry has been charac-  
terized as a gauge of selling rather than  
production. It is now planned to make a  
measure of this progress in each of the  
major industries, through a census of distri-  
bution. Enumerators have begun work in  
Syracuse, Fargo, Seattle and Atlanta. Basic  
distribution figures will be supplied, com-  
parable to those on production now included  
in the Census of Manufactures, of the De-  
partment of Commerce.

Extension of the census to other cities fol-  
lows the completion of the distribution census  
in Baltimore which will be summarized for  
business men in a report soon to be issued  
by the U. S. Chamber of Commerce.

The preliminary census of distribution  
which is being made in selected localities  
comes as the result of a demand from busi-  
ness men of all classes, resulting first in the  
appointment by the Chamber of Commerce  
of the United States of the committee on  
collection of business figures, and later in  
the plan for a census of distribution.

Adopting the program worked out by the  
business men's committee, the Bureau of the  
Census made first a single city distribution  
census in Baltimore. Using this experience  
as a guide, it has extended the census to se-  
lected cities considered as especially repre-  
sentative of the business operations involved  
in the distribution of merchandise.

The final objective of the committee is a  
national Census of Distribution, embracing

every city and county in the United States.  
This is "getting somewhere" for business.

## Get After the Business

Average hog prices have been showing  
a decline in spite of the relatively light  
runs. Packers have been slow buyers and  
have backed away when the price seemed  
to show a rising tendency.

Part of this shyness at higher hogs is  
undoubtedly due to the slow movement of  
meat products. Accumulations of product  
continue to increase and stocks are con-  
siderably heavier than those of a year ago  
when runs were larger.

While attention has seemed to be fo-  
cused on lower hogs, it would almost ap-  
pear that the product market had been  
neglected. Product prices were already  
low, but new declines in the price of  
product are equal to or greater than the  
decline in the price of hogs.

Perhaps one of the most depressing in-  
fluences on the product market was the  
large offerings that were constantly hang-  
ing over the market. A generally lower  
market seemed to be expected and every-  
body appeared to be trying to avoid inven-  
tory shrinkages. These offerings seemed to  
intimidate speculative buyers as well as  
purchasers who merchandise the product.

As a result demand was practically at a  
standstill and stocks accumulated on lim-  
ited hog runs.

A recent survey of the business situa-  
tion made by the National Association of  
Credit Men brought forth the statement  
that "continued fair business weather is  
in prospect." If a major change in con-  
ditions occurs, it must come from a sud-  
den and unexpected development rather  
than from anything at present discernible  
on the business horizon.

"Commodity prices continue on the  
downward swing and indicate increased  
consumption, if the declining price factor  
is intelligently used," the association says.

Labor is well employed as is indicated  
by all reports that industrial operations in  
the basic industries are advancing and in  
some cases are making record production.

These are good indications of demand  
for meat and meat products. When labor  
is well employed there seems to be no  
reason why meat consumption should not  
be large. This is especially true at this  
time when prices are relatively low.

Are packers improving their merchan-  
dising methods and bringing pressure to  
bear on their sales forces to get the full  
value for their product?

It looks like the market is there. "Why  
can't it be realized on?"

# PRACTICAL POINTS FOR THE TRADE

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## Fancy Beef Tongues

Boiled smoked beef tongues and jellied beef tongues are popular delicacies the year 'round, especially in the sandwich trade. But with the coming of the warmer months the product will find still wider use among housewives, especially if it is properly prepared.

Instructions for making cooked and jellied tongue have appeared in previous issues of THE NATIONAL PROVISIONER, and are repeated below in reply to the following inquiry from an Eastern packer:

Editor The National Provisioner:

Please give us instructions for making high grade cooked tongue. We want a fancy product to sell both as smoked tongue and as jellied tongue. How is the jelly for the latter product made?

To produce a fancy S. P. beef tongue, it will be necessary for the inquirer to follow the handling from the time the tongue is removed from the head, through the trimming and chilling processes, as well as in the cure.

**Removing.**—Tongues must be removed from the head as rapidly as possible, leaving the root on the tongue well covered with fat. Avoid scoring the sides of the tongue.

After removing the tongue from the head, wash in lukewarm water to remove all slime, and then shower with cold water. If there is any hay in the gullet, the gullet should be slit and the hay removed before washing.

**Trimming.**—Then hang and catch and trim off gullet jackets, removing all slime. Put in cooler and hang the tongues from the fell of the base, folding over the tip of the tongue and fastening the tip on the same hook. This shortens the tongue in length and increases the thickness.

The proper temperature of the coolers for chilling purposes is from 36 to 38 deg. F.

The work of trimming should be performed in the cooler after the tongues are chilled, leaving about two inches of hinge bone on each tongue.

Short-cut tongues should include about one-quarter inch of gullet ring, but trimmed square and wide.

Long-cut tongues should carry three gullet rings, leaving the weasand intact, with ends slightly rounded.

**Curing.**—As soon as the tongues are chilled, which should not be any longer than 24 hours after removing from the head, they are to be delivered to the curing cellar and put in 80 deg. plain pickle to leach.

Let them remain in the leaching pickle about 24 hours. At the expiration of this time, remove from leaching pickle and place in the following solution:

To each 100 gallons of 75 deg. finished pickle, add 15 lbs. clarified sugar and 1-2/3 lbs. double-refined nitrate of soda or saltpeter. Dissolve the saltpeter and sugar in a little curing pickle before adding to the regular 75 deg. curing pickle.

**Overhauling.**—Tongues may be cured either in tierces or vats, using 6 to 8 gal-

lons of pickle per hundredweight of tongue. They must be overhauled as follows:

First overhauling, at five days of age, add one lb. of salt to the curing pickle on each 250 lbs. of tongues. The additional salt should be dissolved in the original curing pickle before adding; that is, remove enough pickle from the vat to dissolve the salt, then pour back into the same solution.

Before placing the tongues back in the same curing pickle, the original curing pickle should be thoroughly stirred.

The second overhauling of the tongues should take place at the end of 20 days.

Tongues weighing 5 lbs. and under are sufficiently cured for smoking purposes at the end of 30 days. For tongues 5 lbs. and over, increase the curing time 5 days.

**Smoking.**—Tongues should be smoked for about 12 hours with a slow fire, around 110 degs. A smudge smoke is best.

### Making Jellied Tongue.

To make jellied tongue, the S. P. product should be pulled right at cured age. Cook at boiling temperature for at least 4 hours, depending on the size. Some packers prefer to use as little water as possible in cooking the tongues.

Then skin, and if there is any grease on the skinned tongues, wash thoroughly.

Pack while hot in a ham container, and pour as much jelly water over the tongues as is necessary to cover and fill any spaces there may be between the tongues.

Then put on the cover of the ham container and place in cooler, holding at cooler temperature until thoroughly chilled.

The following morning care should be taken to see that the tops of the tongues are thoroughly covered with jelly. If the meat is exposed, pour on a little more hot jelly and allow to set before removing contents from the container.

The pressure on the tongues in the ham container while cooling makes a nice solid piece of goods.

### How to Make Tongue Jelly.

The jelly water used for this purpose may be made from edible gelatine, using 1 lb. of gelatine to about 6 lbs. of hot water. This should be mixed thoroughly for several minutes or until the gelatine is thoroughly dissolved. Sometimes just a little vinegar is added to take away the flat taste of the gelatine.

This jelly can also be made from pig skins. The skins should be boiled for about 7 hours in a covered kettle. Then strain the liquid through three thicknesses of cheese cloth to get the jelly clear. Place it in pans and allow to stiffen in the cooler over night.

There will be a certain amount of grease on top of the pans in the morning which should be separated from the jelly. The jelly is then ready for use after being heated and again strained.

Jelly made with gelatine, however, is believed to stand up better in hot weather.

## Hog Bladders for Lard

In the use of hog bladders for lard filling, a very white bladder is desirable. How can such a bladder be procured?

A British subscriber writes as follows regarding this:

Editor The National Provisioner:

We are interested in securing information regarding dressed hog bladders for lard filling, but find little published material on this.

At present we are buying American untrimmed hog bladders packed in salt. These are trimmed and blown here and then put down into coarse curing salt. Although we get them fairly white, we are unable to get them white enough to please our customers. What we require is a snow-white bladder. How can we get it?

The subscriber complains of his inability to get a pure white color on untrimmed hog bladders packed in salt.

It is suggested that the producer of these hog bladders be requested to thoroughly chill them in ice water for about 24 hours before packing in salt. Immediately upon their arrival at destination, they should be removed from the packages, washed in warm water and again placed in ice water to chill for 24 hours.

On removal from the ice water place the bladders in a luke warm brine of 25 to 30 degs. for several hours, with constant stirring. A little sal soda might also be added to this mild pickle.

It would be well to trim the fat off the bladders after the above process has been completed.

It is believed that handling the bladders in this manner will result in a much more satisfactory product.

Do you use this page to get your questions answered?

## Making Dry Sausage

It is only recently that these delicious products have been made to any great extent in this country. Special air conditioning apparatus is needed, as definitely controlled temperatures and humidities are essential, especially in the hanging room.

A recent illustrated article in THE NATIONAL PROVISIONER discussed operating conditions, temperatures and humidities needed to make dry sausage. It followed the product from the stuffing bench clear through to the sales end in a most complete fashion.

Reprints of this article may be had by filling out and mailing the following coupon, together with 5c in stamps.

Editor The National Provisioner,  
Old Colony Bldg.,  
Chicago, Ill.

Please send me your reprint on "Making Dry Sausage."

I am  
I am not a subscriber to THE NATIONAL PROVISIONER.

Name .....  
Street .....  
City ..... State .....

5c in stamps enclosed.



## Uniform Length on Sausage

How can sausages all be of uniform length and still use casings economically? This is the question raised by an Eastern sausage maker. He says:

Editor The National Provisioner:

What is the best practice to make each kind of sausage, smoked or fresh, a uniform length and diameter?

In other words, how should casings and link sausage be assorted accurately?

This inquirer is very much interested in knowing how a uniform length and diameter measurements can be obtained in the manufacture of sausage.

Slaughter runs largely to light hogs at Eastern points, and at some abattoirs the casings are saved at very little expense compared with the packinghouse procedure at Western points.

The light hog usually produces a small casing, although this does not always hold as sometimes a small hog will produce a larger casing and a larger bung than a large hog.

### Grade Casings Carefully.

If a uniform size casing is desired, the casings must be carefully graded.

In some houses the casings are graded only as to kind and are delivered to the sausage bench irrespective of size. In such cases there are bound to be some running a little too wide for the use for which they are to be put.

If the inquirer produces his own sheep casings they should be graded uniformly to begin with. If he is purchasing either hog or sheep casings special mention should be made of the diameter measurement and a careful test should be made by more than one person.

In regard to the length, linking blocks should be provided for each linker on each stuffing bench, the block being made for each length sausage manufactured. It should be seen that each linker links the casings over the linking block and makes the twist at the proper length.

### Do Not Stuff Too Tight.

The casings should not be stuffed too tight but yet to full capacity with enough slack to allow the product to link and not become untwisted, but at the same time show plumpness.

Sausage manufacturers, particularly the large producers, have spent considerable money in the supervision of uniform linking by having a foreman over the stuffing benches. This works out very well unless the help is on a piece-work basis in which case such supervision is hardly worth while.

## BIG BARROWS FOR STOCK SHOW.

Heavy barrows will be eligible to compete in the individual classes of the International Live Stock Exposition at Chicago, November 26 to December 3, 1927, as a result of a change in the classification made at the spring meeting of the board of directors. The former limit of 450 pounds was removed, allowing exhibitors to finish barrows to whatever weight they desire for competitions in the new class for animals weighing 350 pounds and over.

## Operating Pointers

For the Superintendent, the Engineer and the Master Mechanic

### FIRELESS BOILERS?

By W. F. Schaphorst, M. E.

Will the future meat packing plant be equipped with fireless boilers?

Modern progress along power plant lines is certainly rapid. We are led from one remarkable thing to another with such frequency these days that most of us have steeled ourselves to expect almost anything.

The latest sensation is a plant in Czechoslovakia which will operate with steam at 1700 lb. per sq. in. and 900 degrees F. There will be no fire beneath the boilers that will furnish steam to the 18,000 kw. turbine.

This feat will be accomplished by generating superheated steam in a separate superheater, and passing that superheated steam into the boiler, where it will bubble up through the water in the drum and produce steam at 1700 lb. pressure. Steam will be pumped from the boiler into the superheater, whence it will pass back into the boiler.

**Air Required For Combustion.**—To find the approximate theoretical amount of air required to burn one pound of coal, multiply the heat value per pound by .00077.

If the carbon content in the coal is known, as well as the percentage of CO<sub>2</sub> and CO in the flue gas, this rule is a good one: "Multiply the weight of carbon in each pound of coal by 240 and divide by the sum of the percentage of CO<sub>2</sub> and CO in the chimney gas."

By applying those two rules and subtracting the theoretical from the actual and dividing the difference by the theoretical number of pounds of air the percent-

age of excess air is determined. Thus for example, if the heat value of the coal is 13,000 B.t.u. per pound, if each pound of coal contains 0.75 pounds of carbon, and if the chimney gas contains 13 per cent CO<sub>2</sub> and one per cent CO it will be found that the excess air amounts to approximately 33 per cent.

## New Casings Regulation

Animal casings from foreign countries will not be admitted into the United States on and after December 1, 1927, unless accompanied by a certificate declaring them to be from animals which received ante-mortem and post mortem inspection and not subjected to contagion prior to shipment. This regulation was issued recently by the U. S. Bureau of Animal Industry, and is known as B. A. I. order 305.

The text of the order is as follows:

"In order to guard against the introduction into the United States of animal casings bearing the contagion of contagious, infectious, or communicable diseases of animals, it is hereby ordered, under authority of the act of Congress approved February 2, 1903 (32 Stat., 791), that no animal casings shall be admitted into the United States from any foreign country unless and until they are accompanied by a certificate bearing the signature of the national Government official having jurisdiction over the health of animals in the country in which the casings originated.

"The certificate shall be in the following form:

### FOREIGN OFFICIAL CERTIFICATE FOR ANIMAL CASINGS.

Place..... (city)..... (country)  
I hereby certify that the animal casings herein described were derived from healthy animals (cattle, sheep, swine, or goats), which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, are clean and sound, and were prepared and handled only in a sanitary manner and were not subjected to contagion prior to exportation.  
Kind of casings..... Number of packages.....  
.....  
.....  
Weight.....  
.....  
Identification marks on the packages.....  
Consignor..... Address.....  
Consignee..... Destination.....  
Shipping marks.....  
(Signature).....  
(Official issuing the certificate)  
(Official title).....  
(Signature).....  
(Official of the national government having jurisdiction over the health of animals in the country in which the casings originated)  
(Official title).....

"Animal casings which are unaccompanied by the required certificate, those shipped in sheepskins or other skins as containers, and those found upon inspection to be unclean or unsound when offered for importation into the United States, shall be kept in customs custody until exported or destroyed, or until disinfected and denatured as prescribed by the Chief of the Bureau of Animal Industry.

"This order, which for the purpose of identification is designated as B. A. I. Order 305, shall become effective on December 1, 1927."

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

## Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do, and LOSS to you if you don't.

Complete directions for handling both hog and sheep casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

Either or both of these may be had by subscribers, by sending in the attached coupon, together with a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me directions for handling sheep casings, hog casings.

(Cross out one not wanted.)

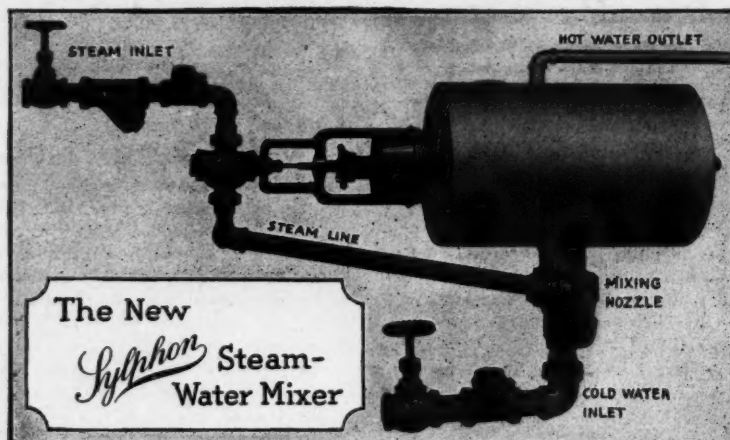
Name.....

Street.....

City.....

Enclosed find 2 cent stamp.





## Hot Water Where Needed — When Wanted and at Temperatures Required

If steam and water are available, Sylphon Steam-Water Mixers installed at points of usage will automatically give you:

*Higher temperature water where needed*, if you are using a controlled storage type or instantaneous heater.

*Any definite temperature water, wherever used*, if you have no hot water supply system.

### How It Works

As water is drawn through the Mixer, steam is injected into the water at the mixing nozzle. The amount of steam admitted is governed entirely by a Sylphon Thermostat, through which it passes, which operates automatically to control the temperature at exactly the degree for which it is set. This mixture of steam and water then passes into a small equalizing tank from which the hot water supply is drawn. A dirt strainer is placed in the steam line ahead of the regulating valve, and check valves in both steam and water lines prevent reverse flow in either line.

### In The Packing Industry

This flexible hot water supply system has many advantages for you in speeding up production by economically maintaining constant temperature for your various processes. No waste from overheating, as water is not heated until needed.

No traps required, any pipe fitter can install it. Economical and efficient.



**Ask Dept. NP for information on the application of a Sylphon Steam-Water Mixer in your plant**

*All genuine Sylphon instruments contain as motor element the well-known Sylphon Bellows—the most flexible, durable, sensitive and accurate expansion unit known.*

**The Fulton Sylphon Company**  
Originators and Patentees of the Sylphon Bellows  
Knoxville, Tennessee, U.S.A.

Sales offices in: NEW YORK, CHICAGO, DETROIT, BOSTON, PHILADELPHIA, and all principal cities in the U. S.

European representatives: Crosby Valve & Engineering Co., Ltd., 41-42 Foley St., London, W. I., England. Canadian representatives: Darling Bros., Ltd., 120 Prince St., Montreal, Canada.

### FEB. MEAT CONSUMPTION LESS.

Meat consumption in the United States during February, 1927, at 894,000,000 lbs., showed a decrease of 164,000,000 lbs. from the January, 1927, figure of 1,058,000,000 lbs., and an increase of 27,000,000 lbs. over the 867,000,000 lbs. of February, 1926.

The per capita consumption decreased during the month, being 7.6 lbs. in February, 1927, and 9.0 lbs. in January, 1927. This figure, however, shows an increase over the per capita consumption in February, 1926, which was 7.4 lbs.

Beef and veal showed a per capita consumption of 3.5 lbs. in February, 1927, compared with 3.8 lbs. in January, 1927, and 3.4 lbs. in February, 1926. Total consumption of beef and veal in February, 1927, amounted to 408,000,000 lbs., compared with 449,000,000 lbs. in January, 1927, and 398,000,000 lbs. in February, 1926.

Pork, including lard, showed a per capita consumption of 3.8 lbs. in February, 1927, compared with 4.8 lbs. in January, 1927, and 3.7 lbs. in February, 1926. Total consumption of pork amounted to 445,000,000 lbs. in February, 1927, compared with 565,000,000 lbs. in January, 1927, and 430,000,000 lbs. in February, 1926.

Lamb and mutton showed a per capita consumption of .35 lbs. in February, 1927, compared with .38 lbs. in January, 1927, and .34 lbs. in February, 1926. Total consumption of lamb and mutton amounted to 41,000,000 lbs. during February, 1927, compared with 44,000,000 lbs. in January, 1927, and 40,000,000 lbs. in February 1926.

### LIVESTOCK RECEIPTS SMALLER.

Chicago hog receipts during April, 1927, were small, the smallest for the month since 1922, and the lightest receipts in six months. At the 11 principal markets the runs were the lightest they have been in several years, and were near the smallest for the month since 1915.

The receipts of all kinds of livestock at Chicago during the month are reported to be the lightest since April, 1920, when a railroad strike withheld supplies from the market.

The average weight of hogs at Chicago during the month was 242 lbs., one of the heaviest on record for this month. At Omaha the hogs averaged 260 lbs., at St. Louis 234 lbs., and at Kansas City 213 lbs.

The receipts of hogs during April at the principal markets were as follows: Chicago, 502,289; Omaha, 207,293; Kansas City, 182,756; Sioux City, 188,419.

### FINK REFINANCING PLANS.

A refinancing of the well-known packing concern of A. Fink & Sons, Newark, N. J., was announced recently, with the slight change in name to A. Fink & Sons, Inc. A bond issue of \$1,000,000 is being floated to finance, in part, the acquisition of the assets and business of A. Fink & Sons by the new concern, to provide additional working capital, and for other corporate purposes.

August C. Fink will continue as chairman of the board, while Louis F. Keller, one of the best-known provision men in the business, will continue as president of A. Fink & Sons, Inc. He was treasurer and general manager of the old concern.

The balance sheet of the company shows net sales of \$6,237,754 in 1926, with net earnings after depreciation but before Federal taxes listed as \$176,799.18. This concern is one of the best-known of the Eastern packers, having been in existence since 1869.

## A Page for the Packer Salesman

### The First-Class Salesman Where He Differs From Mere Order Taker

Everybody recognizes the fact that there is a lot of difference between first-class salesmen and order-takers.

Yet when these differences are set down in black and white, they are not unsurmountable—and any order-taker could, if he would, soon improve his standing materially.

Here is a packer sales manager who tells the differences as he sees them. He says:

Editor THE NATIONAL PROVISIONER:

There is a lot of difference in packer salesmen. Some are real salesmen; others are merely order-takers.

The latter sit around the lobbies of the hotels and act like gentlemen of leisure. They knock off early, loaf and try to act important. And as soon as dinner is over they hustle off to a show or to "date up" some girl.

#### Real Salesman Not Afraid of Work.

The real salesman, however, is not so particular about stopping right on the dot. Often he calls on some of his customers at their homes after hours in order to save time for himself and also for his firm.

This kind of a salesman knows his products. He knows the differences in the various qualities of meats used by his customers.

He knows the qualities in meats and knows the difference in values and prices. He knows what is on hand in the coolers of his plant, so he can push the necessary lines to help move product that happens to be slow. To do his best work the salesman should be posted before he starts out on what to push.

#### Four Big Differences.

A first-class salesman is distinguished from the ordinary kind in the following ways:

1. He studies the needs of his customers and recommends the various products made by his firm, especially those which will prove most profitable to the dealer.
2. He sticks to his price list. However, in this he must have the backing of his firm.
3. He tells the truth at all times and does not misrepresent the goods he sells.
4. Above all, he knows his line of products thoroughly.

While the order-taker may "get by" for a time, he cannot hope to succeed, especially when up against the competition of a first-class salesman.

Yours truly,  
PACKER SALES MANAGER.

#### Home Brew.

"Father, what makes the world go round?"

"Son, I've told you many times to keep out of the basement."

#### Completely Cut Off.

"I'd like to go where I'd be entirely cut off from the world."

"Try a telephone booth."

AN ORDINARY FELLOW WITH  
EXTRA-ORDINARY PERSISTENCE  
WRITES HIS OWN  
TICKET



#### THE SALESMAN WHO THINKS.

The packer salesman is a vital cog in the wheel of packinghouse success. He is the big "D" in "Distribution"—and both volume and profits depend on his activity.

The retailer is the medium through which the packer reaches the consumer. But the packer salesman is his instrument for reaching the retailer.

The packer salesman has always been a loyal worker, a hard plugger. He has had "volume" pounded into his head until his ears buzzed. He has thought "volume" all day long and dreamed "volume" all night through.

But there are other things for the salesman to know besides "volume." If that is all he knows he is nothing but a slave, and his boss a slave-driver.

The salesman who thinks is the one who gets—and holds—the most business in the long run.

#### "ONE PRICE" PRICE LIST.

A packer who adopted a "one price" price list policy and abolished the shading privilege altogether asked his salesmen to tell him what they thought of it after it had been in operation long enough to give it a fair trial. Here is what one salesman replied:

"The 'one price' price list is the best help I ever had in getting my price. It has nearly eliminated all the arguments I used to have with my customers about the extra quarter or half cent, as they know I have only one price and cannot cut it.

"It takes less time to call on a customer and allows me to work on new trade, for the reason that a customer either takes it or leaves it if they are buying on price alone. I am glad that I am working for a house that uses this method."

#### Thoughts for Salesmen and Sales Managers

The house that cannot sell its first-class product to first-class trade has no excuse for existence.

The packer whose selling force can only sell his good brands at "grave-digger" prices is even worse off!—E. P.

### Help Check Credit Losses Salesman Should Cooperate With Credit Department

The packer salesman's job is a job of opportunities.

Not only should he consider himself a seller of meats, but he should also cooperate with his credit department and thus help keep down credit losses, says an article in *Meat Trade Topics*. Unless he does this he is not doing his share.

Read the article:

The packer salesman should be cognizant of many "high lights" in his job.

He has the opportunity for checking up personally the amount of credit risk a dealer is taking with his trade. He is able to note the amount of volume of sales made.

He can determine by the trade that enters a dealer's store whether that dealer is buying the right grade of meat to satisfy this trade.

#### Should Help Credit Department.

All in all, it would appear that the salesman is fortified to judge the nature of his customer's merchandising practices and thus bring about a very wholesome trading condition between his company and the dealer.

The packer salesman has a very responsible obligation to discharge, in that he should protect his company from unwise credit risks; or, if necessary, be in a position to recommend that certain of his trade be put on the C. O. D. list.

Some salesmen consider their job only in terms of selling. No packing company can keep the wheels a-rolling unless they can collect for what they sell.

"What are the credit departments for?" the salesman ask.

#### Carry on the Routine.

Their function is to carry on the routine of accounts and keep some dealers from running away with a "good thing."

The credit department will function more efficiently if salesmen will seriously and honestly endeavor to supply authentic credit information about their trade.

Any salesman can sell pork loins, but let him sell smoked meats or the whole line and get the money. That's salesmanship, but his task isn't ended until the packer gets the dealer's check for the goods.

#### GET OUT WHEN SALE IS MADE.

"Get out when you've made your sale," is the advice of a veteran salesman. "This is one of the most important points for the salesman who would be successful.

"No matter how favorable an impression you seem to make, no matter how welcome you are made to feel, get out when your sale is made. Do it diplomatically, of course, and don't be abrupt or rude about it, but get out quickly.

"By lingering and breaking this law of salesmanship you not only may lose the order you have just sold, but you also endanger your chances for repeat business."



## Meat Production and Consumption Statistics

Meat and livestock production and consumption figures for February, 1927, are compiled by the U. S. Bureau of Agricultural Economics, and announced, with comparisons, as follows:

CATTLE, CALVES, BEEF AND VEAL.						
	3-YR. AVG. <sup>1</sup>	February 1926	1927	Total or average, January-February 3-YR. avg. <sup>1</sup>	1926	1927
Inspected slaughter:						
Cattle .....	673,365	694,616	700,423	1,502,304	1,513,795	1,486,764
Calves .....	367,324	378,308	376,068	750,003	787,834	773,350
Carcasses condemned:						
Cattle .....	7,352	8,567	5,620	15,092	17,052	12,123
Calves .....	1,162	1,056	918	2,906	2,100	1,914
Average live weight:						
Cattle, lbs. ....	971.49	971.03	965.27	970.41	969.14	966.71
Calves, lbs. ....	168.51	168.08	165.92	171.14	171.10	169.18
Average dressed weight:						
Cattle, lbs. ....	523.71	522.63	524.21	519.59	517.42	521.22
Calves, lbs. ....	95.78	97.58	90.16	90.06	101.58	90.85
Total dressed weight (carcass, not including condemned):						
Beef, lbs. ....	348,772,328	358,549,789	364,222,681	771,881,872	773,705,363	768,358,128
Veal, lbs. ....	35,100,817	36,812,250	37,259,370	75,608,140	79,942,914	77,041,640
Storage:						
Beginning of month—						
Fresh beef, lbs. ....	82,532,000	55,705,000	67,431,000	84,077,000	57,778,000	69,892,000
Cured beef, lbs. ....	25,434,000	24,833,000	27,823,000	25,495,000	24,900,000	28,172,000
End of month—						
Fresh beef, lbs. ....	76,622,000	51,498,000	60,659,000	70,564,000	53,602,000	64,045,000
Cured beef, lbs. ....	26,213,000	26,192,000	27,361,000	25,830,000	25,512,000	27,582,000
Exports:						
Fresh beef and veal, lbs. ....	326,842	242,745	210,987	625,870	483,082	425,315
Cured beef, lbs. ....	1,565,145	1,496,079	1,237,913	2,909,429	2,861,847	2,746,122
Canned beef, lbs. ....	208,451	347,767	299,314	414,817	503,383	552,536
Oleo oil and stearin, lbs. ....	6,069,253	6,283,170	9,881,049	13,559,035	13,079,919	16,731,851
Tallow, lbs. ....	1,398,779	585,157	721,450	2,504,733	1,137,290	1,245,970
Imports:						
Fresh beef and veal, lbs. ....	1,076,191	1,493,005	884,387	2,153,997	3,070,112	1,937,814
Receipts, cattle and calves <sup>2</sup> .....	1,512,477	1,551,037	1,533,982	3,377,887	3,390,638	3,345,630
Stocker and feeder shipments <sup>3</sup> .....	174,501	177,393	175,184	399,183	402,196	379,800
Cattle on farms, Jan. 1 .....	59,148,000	57,521,000	.....	.....	.....	.....
Price per 100 pounds:						
Cattle, average cost for slaughter .....	\$ 6.98	\$ 7.39	\$ 7.83	\$ 6.88	\$ 7.28	\$ 7.68
Calves, average cost for slaughter .....	9.71	10.29	10.87	9.31	10.11	10.70
At Chicago—						
Cattle, good steers .....	10.53	10.48	10.84	10.68	10.47	10.94
Veal calves .....	11.06	12.43	12.40	10.89	12.30	12.30
At eastern markets—						
Beef carcasses, good grade .....	14.78	15.16	16.21	15.08	15.38	16.08
Veal carcasses, good grade .....	19.91	21.32	21.83	19.89	21.30	21.18

HOGS, PORK, AND PORK PRODUCTS.						
	3-YR. AVG. <sup>1</sup>	February 1926	1927	Total or average, January-February 3-YR. avg. <sup>1</sup>	1926	1927
Inspected slaughter, hogs .....	4,268,130	3,351,165	3,394,560	9,731,620	7,851,796	7,908,163
Carcasses condemned .....	15,832	11,023	11,814	34,669	25,390	26,290
Average live weight, lbs. ....	223.75	224.78	222.29	222.22	223.10	222.58
Average dressed weight, lbs. ....	171.23	181.13	179.87	169.68	180.04	177.04
Total dressed weight (carcass, not including condemned), lbs. ....	724,009,123	604,958,033	608,454,523	1,634,298,561	1,407,837,477	1,302,212,898
Lard per 100 pounds live weight, lbs. ....	16.72	16.69	15.24	16.46	16.27	15.20
Storage:						
Beginning of month—						
Fresh pork, lbs. ....	154,148,000	98,311,000	150,255,000	129,541,000	78,138,000	123,952,000
Cured pork, lbs. ....	537,790,000	457,731,000	438,816,000	531,155,000	438,995,000	406,962,000
Lard, lbs. ....	77,007,000	64,187,000	69,576,000	63,981,000	53,332,000	59,784,000
End of month—						
Fresh pork, lbs. ....	183,464,000	120,115,000	177,876,000	168,915,000	109,213,000	164,066,000
Cured pork, lbs. ....	600,905,000	489,732,000	483,798,000	579,476,000	473,732,000	466,307,000
Lard, lbs. ....	98,894,000	70,145,000	77,103,000	87,934,000	70,166,000	73,340,000
Exports:						
Fresh pork, lbs. ....	2,954,954	2,672,983	509,188	7,360,626	4,766,716	1,076,432
Cured pork, lbs. ....	58,100,080	39,917,452	21,425,900	121,489,720	89,335,896	43,889,221
Canned pork, lbs. ....	441,375	575,359	596,156	783,890	1,076,207	1,304,284
Sausage, lbs. ....	1,113,668	950,548	702,876	2,113,957	1,742,054	1,540,019
Lard, lbs. ....	76,823,534	68,598,654	51,618,462	175,322,404	145,394,559	113,014,068
Imports:						
Fresh pork, lbs. ....	273,267	282,568	1,950,582	586,783	681,961	3,552,164
Receipts of hogs <sup>2</sup> .....	4,421,580	3,372,127	3,398,350	9,975,391	7,675,671	7,569,013
Stocker and feeder shipments <sup>3</sup> .....	46,832	58,307	94,177	97,781	123,615	192,848
Hogs on farms, January 1 .....	52,055,000	52,536,000	.....	.....	.....	.....
Price per 100 pounds:						
Average cost for slaughter .....	\$10.14	\$12.47	\$11.73	\$ 9.95	\$12.26	\$11.82
At Chicago—						
Live hogs, medium weight .....	10.24	12.56	11.89	10.90	12.34	11.93
At eastern markets—						
Fresh pork loins, 10-15 lbs. ....	17.50	22.52	21.34	17.85	22.64	21.67
Shoulders, skinned .....	14.06	18.58	18.12	14.18	18.40	18.48
Picnics, 6-8 lbs. ....	12.84	17.07	16.32	12.80	16.98	16.32
Butts, Boston style .....	17.17	22.12	21.62	17.24	22.20	22.08
Bacon, breakfast .....	24.28	29.88	27.34	24.15	29.36	27.63
Hams, smoked .....	23.05	27.79	26.83	22.81	27.19	26.86
Lard, hardwood tubs .....	15.19	16.25	13.74	15.53	16.28	13.89

SHEEP, LAMB, AND MUTTON.						
	3-YR. AVG. <sup>1</sup>	February 1926	1927	Total or average, January-February 3-YR. avg. <sup>1</sup>	1926	1927
Inspected slaughter, sheep and lambs .....	918,042	987,730	1,005,635	1,955,661	2,027,001	2,120,526
Carcasses condemned .....	1,060	1,328	1,424	2,287	2,572	2,825
Average live weight, lbs. ....	87.11	88.42	86.30	86.42	87.90	85.44
Average dressed weight, lbs. ....	40.70	41.51	40.34	40.43	41.32	40.00
Total dressed weight (carcass, not including condemned), lbs. ....	37,337,700	40,945,547	40,509,872	78,851,289	83,629,217	84,670,885
Storage, fresh lamb and mutton:						
Beginning of month, lbs. ....	2,332,000	2,354,000	4,447,000	2,376,000	2,087,000	4,502,000
End of month, lbs. ....	2,604,000	3,346,000	4,074,000	2,490,000	2,850,000	4,260,000
Exports, fresh lamb and mutton <sup>3</sup> , lbs. ....	72,989	47,334	34,281	145,797	96,181	75,161
Imports, fresh lamb and mutton, lbs. ....	67,732	107,874	94,074	254,124	532,716	156,577
Receipts of sheep <sup>2</sup> .....	1,428,943	1,485,694	1,498,198	2,909,445	3,034,101	3,235,759
Stocker and feeder shipments <sup>3</sup> .....	110,740	106,956	136,153	258,258	262,388	343,525
Sheep on farms January 1 .....	39,864,000	41,909,000	.....	.....	.....	.....
Price per 100 pounds:						
Average cost for slaughter .....	\$14.14	\$12.96	\$12.80	\$14.01	\$13.39	\$14.42
At Chicago—						
Lambs, 84 lbs. down, medium to prime .....	14.80	18.52	12.79	14.95	14.16	12.44
Sheep, medium to choice .....	8.94	9.18	8.03	8.90	9.45	7.48
At eastern markets—						
Lamb carcasses, good grade .....	24.92	24.18	23.75	25.28	25.81	23.56
Mutton, good grade .....	16.26	15.05	15.77	16.17	16.14	15.10

<sup>1</sup> 1924, 1925, and 1926.

<sup>2</sup> Including reexports.

<sup>3</sup> Public stockyards.

NOTE: CORRECTION.—Owing to corrections received from the Bureau of Animal Industry on their January report of animals slaughtered under Federal inspection, the total dressed weights for that month should read: Beef, 404,136,447; veal, 59,782,270; lamb and mutton, 44,161,018.

## Storage Stocks Increase

Stocks of meat and lard at the seven principal markets of the country show an increase over those of a month ago, and in the case of meats over those of a year ago. This increase occurred in the face of one of the lightest April hog runs in years.

Sweet pickle meats on hand increased nearly 10,000,000 lbs. during the month and show a total of some 58,000,000 lbs. over those on hand a year ago. The greatest increase in this class of meats is in hams.

Stocks of dry salt meats are now something over those of a year ago, the increase during the month being nearly 15,000,000 lbs. However, the stocks of D. S. bellies and D. S. fat backs are still under those of last year.

Lard stocks are about 5,000,000 lbs. over those of last year, the increase during the month of April totaling some 4,500,000 lbs.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on April 30, 1927, with comparisons as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Apr. 30, 1927.	Mar. 31, 1927.	Apr. 30, 1926.
Total S.P. meats .....	192,806,152	183,140,631	134,278,716
Total D.S. meats .....	58,467,618	42,907,277	56,686,018
Total all meats .....	267,210,209	232,826,396	210,253,083
P.S. lard .....	45,121,950	41,468,482	39,506,231
Other lard .....	10,533,987	9,654,326	11,061,908
Total lard .....	55,655,937	51,117,808	50,568,140
S.P. reg. hams .....	76,088,553	75,223,406	54,921,020
S.P. skrd hams .....	49,494,573	42,708,446	28,878,770
P.S. bellies .....	41,080,304	43,126,433	33,993,359
S.P. picnics .....	23,114,701	21,603,463	16,966,853
D.S. bellies .....	39,598,351	30,983,756	41,229,925
D.S. fat backs .....	9,193,508	9,718,529	12,549,232

## CHICAGO PROVISION STOCKS.

Stocks of provisions at Chicago at the close of business on April 30, 1927, with comparisons, are announced by the Chicago Board of Trade as follows:

	Apr. 30, 1927.	Mar. 31, 1927.	Apr. 30, 1926.
Mess pork, new, made since Oct. 1, '26, bbls. ....	246	408	125
Other kinds of brd. pork, bbls. ....	23,230	19,929	23,469
P. S. lard, made since Oct. 1, '26, lbs. ....	28,163,853	27,145,840	30,474,786
P. S. lard, made Oct. 1, '25, to Oct. 1, '26 .....	3,976,854	4,040,718	.....
Other kinds of lard .....	4,123,640	3,985,682	4,055,089
S. R. middles, made since Oct. 1, '26, lbs. ....	277,100	251,300	463,300
D. S. cl. bellies, made since Oct. 1, '26, lbs. ....	14,239,905	10,118,393	17,868,111
D. S. rib bellies, made since Oct. 1, '26, lbs. ....	3,029,181	2,357,280	1,909,217
Ex. sh. cl. middles, made since Oct. 1, '26, lbs. ....	237,476	217,449	482,773
Sh. cl. middle, lbs. ....	.....	.....	1,090
S. P. skrd rib middles, lbs. ....	.....	.....	18,300
D. S. sh. fat backs, lbs. ....	5,644,491	5,409,133	7,602,080
D. S. shoulders, lbs. ....	72,397	35,705	17,200
S. P. hams, lbs. ....	41,854,359	39,311,738	27,449,113
S. P. skd. hams, lbs. ....	19,150,606	15,823,452	9,464,111
S. P. bellies, lbs. ....	14,297,516	14,324,932	13,979,990
S. P. Calif. or picnic—S. P. Bos. (ton) .....	10,228,052	9,541,337	6,824,350
S. P. shldr. lbs. ....	55,620	186,362	151,692
Other cuts of meats, lbs. ....	10,847,336	14,926,022	9,248,576
Total cut meats, lbs. ....	119,834,059	112,703,103	95,269,822

## DANISH BACON EXPORTS.

Exports of bacon from Denmark for the week ending April 30, 1927, amounted to 4,276 metric tons, all of which went to England, according to cable reports to the U. S. Department of Commerce.

## LARD AND GREASE EXPORTS.

Exports of lard from New York, April 1 to April 30, 43,364,395 lbs.; tallow, none; grease, 4,561,200 lbs.; stearin, 24,000 lbs.



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

### Prices Steady—Trade Light—Hog Movement Fair—Exports Moderate—Stocks Increased.

Price changes in the provision market during the past week have again been very limited, and there has not been much interest shown in the trade. There has been some evidence of buying by commission houses in the future market, while packing interests appear to have been sellers, and as a result the movement of values has been extremely limited. The conditions have not seemed to be at all conducive to any important changes in price, and as a result the situation is rather uninteresting.

#### Stocks of Lard and Meat Increase.

The monthly statement of product stocks was a little surprising. There had been a general expectation that the supply of both lard and meats would show a decrease, but the total stock of lard showed an increase and the total stock of meats showed an increase.

The stock of meat is now 24,000,000 lbs. in excess of last year, and total stock of lard in Chicago is about 2,000,000 lbs. in excess of last year. The effect of this statement appears to have been discounted, and the price movement was again very narrow.

The total stocks of lard were 36,362,000 lbs., against 25,200,000 lbs. the previous month and 34,500,000 lbs. last year. The total stock of meats was 119,900,000 lbs., against 112,700,000 lbs. the previous month, and 95,300,000 lbs. last year.

The movement of hogs the past week was not as heavy as last year, amounting to 495,000 against 511,000 last year. The total receipts since February 26 at leading points have been 4,500,000, against 4,500,000 last year. Packing at Chicago for the same time has been 964,000 against 859,000 last year and 973,000 two years ago. Compared with 1923, the packing shows a decrease of almost 600,000 hogs.

#### Decline in Average Prices.

The average price for the week showed a further decline, with the figures standing at \$10.95 against \$10.65 the previous week, and \$12.50 last year.

The decline in price from the high levels of the season has been quite impressive, but does not appear to be affecting the movement of hogs from the country.

The figures for the inspected slaughter for February, reported by the U. S. Bureau of Markets, shows a slight increase in cattle but a slight decrease in calves, compared with last year. For two months the total of both calves and cattle shows a slight reduction.

Average weights of dressed cattle show a slight gain over last year, the weight figures standing at 521.22 lbs. against 517.42 for two months last year. The total dressed product, owing to decrease in the number, showed a falling off of beef and veal of about 8,000,000 lbs. compared with last year, which is of no particular importance. However, with the growth of population, there should be a gain in the total supply.

#### Average Dressed Hog Weight Less.

The average dressed weight of hogs for the two months was 177.04 lbs. against 180.04 lbs. for the two months last year, with a total kill of 7,908,000 against 7,851,000 for the two months last year. The total product, owing to the lighter weight,

was 1,392,000,000 lbs. against 1,408,000,000 lbs. last year. The amount of lard per 100 lbs. of dressed weight was 15.20 lbs. against 16.27 lbs. last year, a net loss of 1.07 lbs. per 100 lbs. of live weight.

The total inspected slaughter of sheep and lambs was 2,120,000 against 2,027,000 last year, with a total product of 84,670,000 against 83,629,000 last year. The average dressed weight was 40.0 lbs., against 40.32 lbs.

Recent weather conditions have been unfavorable as a whole for feed conditions in the country. In many sections, the heavy rains have delayed farm work very materially, and of course in the flooded districts there has been a considerable loss of food and draft animals.

The total loss will probably not have much, if any, influence on the movement of livestock to market although locally, it will be a serious condition and may result in some increase in the demand for food products on manufacturing centers.

#### Export Movement Light.

The export movement of products continues light and without much evidence of improvement. The total of lard for the

past week was 10,871,000 lbs. against 17,991,000 lbs. the previous week, and 14,943,000 lbs. last year.

The total of meats was 4,520,000 lbs. against 10,547,000 lbs. during the previous week, and 8,167,000 lbs. last year. The decrease in the exports of hams and shoulders since January 1 this year has been more than 50 per cent, with almost an equally large decrease in the exports of bacon.

The total shipments of hams and bacon amounted to 68,300,000 lbs., against 139,000,000 lbs. last year and of lard, 211,000,000 lbs., against 249,000,000 lbs. last year. The decrease in shipments while not serious has been large enough, however, to be somewhat of a factor in movement of prices.

**PORK.**—The market in the east was steady with a moderate demand, with mess New York quoted at \$36; family, \$39@40; and fat backs, \$29@31. At Chicago, mess was quotable at \$22.

**LARD.**—The market was firm with a fairly good domestic trade, but export demand continued spasmodic and generally reported as light. At New York, prime western quoted at \$13.10@13.20; middle western, \$12.95@13.05; city, 12½¢; refined continent, 13¼¢; South America, 14¼¢; Brazil kegs, 15¼¢; compound, 11¢.

At Chicago, regular lard in round lots quoted at July price; loose lard, 80¢ under July; and leaf lard, 1.10¢ under July.

**BEEF.**—The market was quiet but firm, with mess New York, \$19@21; packet, \$19@21; family, \$21@22; extra India mess, \$34@36; No. 1 canned corned beef, \$2.50; No. 2 at \$4.25; 6 lbs., \$12.75; and pickled tongues \$55@60 nominal.

SEE PAGE 51 FOR LATER MARKETS.

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending April 30, 1927, with comparisons, are reported by the U. S. Department of Commerce as follows:

	Jan. 1, 1927, to Apr. 30, 1927.	Week ending— Apr. 30, May 1, Apr. 23, Apr. 30, 1927.	1926.	1927.
	M lbs.	M lbs.	M lbs.	M lbs. (a)
<b>Hams and Shoulders, Including Wiltshires.</b>				
Total	1,835	2,097	515	31,952
To Belgium	1,296	1,806	420	27,537
United Kingdom	1,296	1,806	420	27,537
Other Europe	32	154	51	2,153
Cuba	17	47	38	1,696
Other countries	17	47	38	1,696

	1926.	1927.
	M lbs.	M lbs.
<b>Bacon, Including Cumberlands.</b>		
Total	2,555	4,406
To Germany	2,173	4,001
United Kingdom	171	270
Other Europe	32	154
Cuba	17	47
Other countries	17	47

	1926.	1927.
	M lbs.	M lbs.
<b>Lard.</b>		
Total	13,509	12,763
To Germany	4,285	4,611
Netherlands	613	1,044
United Kingdom	6,027	8,840
Other Europe	250	900
Cuba	1,424	1,494
Other countries	1,002	856

#### Pickled Pork.

	1926.	1927.
	M lbs.	M lbs.
Total	431	350
To U. Kingdom	52	43
Other Europe	6	22
Canada	297	171
Other countries	76	114

#### TOTAL EXPORTS BY PORTS WEEK APRIL 30.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	1,335	2,555	13,509	431
Boston	40	1	682	8
Detroit	678	187	951	42
Port Huron	235	284	308	297
Key West	32	1	32	32
New Orleans	17	1	1,658	68
New York	37	2,050	8,030	16
Philadelphia	296	32	147	784
Portland, Me.	296	32	147	784

#### DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
United Kingdom (total)	1,296	1,806	420	27,537
Liverpool	1,296	1,806	420	27,537
London	201	201	590	590
Manchester	202	202	588	588
Glasgow	375	375	80	80
Other United Kingdom	375	375	80	80
Exported to:				
Germany (total)	4,285	4,611	4,285	4,611
Hamburg	3,737	3,737	3,737	3,737
Other Germany	548	548	548	548

a Corrected to March 31.

### MEAT IMPORTS AT NEW YORK.

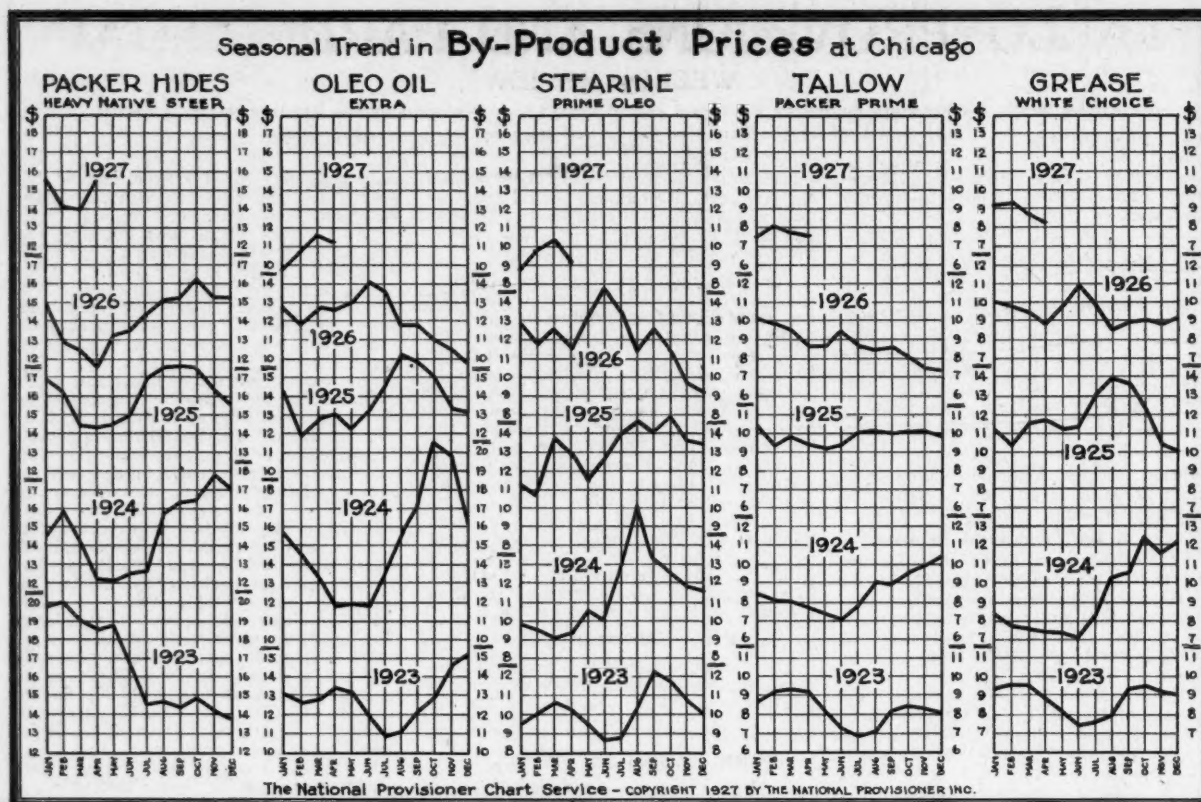
Imports of meats and meat products received at the port of New York for the week ending April 30, 1927, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Frozen beef quarters	110	
Canada—Hog carcasses	175	
Canada—Calf carcasses	1,790	
Canada—Calf livers	6,232 lbs.	
Canada—Fresh pork	4,368 lbs.	
Canada—Smoked pork	4,448 lbs.	
Canada—Beef livers	8,712 lbs.	
Canada—Beef sweetbreads	350 lbs.	
Canada—Pork tenderloins	240 lbs.	
Canada—Beef tongues	7,369 lbs.	
Germany—Loose sausage	605 lbs.	
Germany—Loose hams	3,921 lbs.	
Germany—Loose bacon	55 lbs.	
Italy—Coppola	2,977 lbs.	
Italy—Loose sausages	1,084 lbs.	
Brazil—Canned beef	71,850 lbs.	
Argentina—Canned beef	144,000 lbs.	
Argentina—Meat extracts	24,200 lbs.	
England—Corned beef in tins	10,800 lbs.	
Holland—Sausage in tins	8,555 lbs.	
Holland—Hams in tins	10,550 lbs.	
Holland—Galantine	56 lbs.	
Ireland—Smoked bacon	1,469 lbs.	
Ireland—Hams	324 lbs.	
Denmark—Liver paste	1,578 lbs.	

### MARCH MEAT EXPORTS.

Domestic exports of meat and meat products from the United States during March, 1927, are reported by the U. S. Bureau of Foreign and Domestic Commerce, as follows:

	Lbs.
Beef, pickled or cured	1,613,096
Pork carcasses, fresh or frozen	1,591,470
Loins and other fresh pork	827,847
Wiltshire sides	36,704
Hams and shoulders	10,287,371
Bacon (except pickled)	8,553,819
Cumberland sides	251,934
Pickled pork	9,036,914
Sausage, not canned	415,357
Lard	56,439,900
Neutral lard	8,065,819
Meat extracts and bouillon cubes	15,341



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of prices of the principal by-products for 1927 with comparisons for the four years previous.

Oil and grease prices were strong during the first month of the year, but with the coming of spring the price trend has been downward, due in large measure to the pressure from cottonseed oil and the low price of the edible product.

The packer hide market took a tumble in January and February and showed some weakness in March. But with improvement in quality, hides strengthened considerably during April and again reached the price level which prevailed at the beginning of the year.

Extra oleo oil was strong during the first three months of the year but showed a slight decline in April. Prices have held within a narrow range for some time and foreign buying has been unusually heavy. Stocks are closely sold up and there still appears to be an unsatisfied foreign demand.

Prices of prime oleo stearine have been somewhat erratic since the first of the year, showing an upward trend for the first three months and then a decline of more than a cent a pound. Demand has not been sufficient the greater part of the time to absorb the offerings.

Soap makers have been large buyers of prime packers tallow. Considerable confidential buying from time to time kept stocks reduced to a low working point. Strength in the market on cottonseed oil was also a strengthening factor. The closely sold up position of the market has afforded an opportunity for the small producer to merchandise his goods at the usual discount under large producer markets.

While the price of choice white grease has shown a decline during the past two months, there has been a fairly broad export trade. The prevailing low selling prices on lard in foreign countries has had a depressing influence from a price viewpoint. Poor guesses on the part of some speculative buyers also had a generally depressing price influence. There has been no over-production of white grease due to the shortage in the hog runs, and in general both the domestic and the foreign demand has been good.

#### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, May 6, 1927.—Trading has been light in all packinghouse by-products such as tankage, blood and cracklings the past ten days. A few cars of ground tankage are offered at \$4.15@4.25 & 10c basis f.o.b. New York, with few buyers in sight as far as the fertilizer interests are concerned, as their season here is close to an end.

Any tankage suitable for feeding has been sold quickly, except one or two lots which are held at higher prices than buyers are willing to pay. About the same thing applies to blood.

The demand for nitrate of soda, sulphate of ammonia and other similar products has fallen off; lower prices for the latter material are looked for soon.

Potash salts at northern ports are still very scarce and resellers are getting fancy prices.

#### FEBRUARY BY-PRODUCT YIELDS.

The estimated yield and production of animal by-products from slaughter under federal inspection during February, 1927, are reported, with comparisons, by the U. S. Department of Agriculture as follows:

Class	Average weight per animal		Per cent of live weight		Production					
	Feb. 1, 1926, to Jan. 31, 1927.	Feb., 1927.	Feb. 1, 1926, to Jan. 31, 1927.	Feb., 1927.	Feb. 1, 1926, to Jan. 31, 1927.	Feb. average, 1922-1926.	Feb., 1926.	Feb., 1927.	Per cent Feb., 1927, to avg.	Pct.
	Lbs.	Lbs.	P.ct.	P.ct.	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.		
Edible beef fat <sup>1</sup> .....	37.46	39.70	3.89	4.11	376,130	25,806	27,483	27,584	100.89	
Edible beef offal.....	29.41	30.19	3.05	3.13	285,068	18,362	20,078	20,978	114.24	
Cattle hides.....	65.53	66.55	6.80	6.93	665,180	42,768	46,018	46,823	100.48	
Edible calf fat <sup>1</sup> .....	1.14	1.32	0.65	0.80	5,838	392	488	496	126.53	
Edible calf offal.....	6.46	6.56	3.56	3.95	33,077	2,125	2,457	2,465	116.00	
Lard <sup>1</sup> .....	37.03	36.39	15.81	15.24	1,502,412	153,372	130,843	119,715	78.06	
Edible hog offal.....	6.35	6.39	2.71	2.75	237,228	20,907	20,338	21,616	103.39	
Pork trimmings.....	13.07	12.87	5.50	5.54	529,590	41,382	41,344	43,538	105.21	
Inedible grease <sup>2</sup> .....	3.03	2.83	1.29	1.22	123,526	12,680	10,221	9,907	75.76	
Sheep edible fat <sup>1</sup> .....	2.17	2.56	2.68	2.97	28,122	2,341	2,634	2,671	109.82	
Sheep edible offal.....	1.92	2.05	2.37	2.38	24,977	1,530	1,953	2,059	134.58	

<sup>1</sup>Unrendered.

<sup>2</sup>Rendered.



# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW.**—While the volume of business, in tallow the past week was not large, the market was unquestionably stronger, and while extra at New York was reported at 7½¢ bid, unofficially, the market was quoted somewhat higher, and business is said to have been done at better than 7½¢, but kept under cover.

Sellers generally were asking 7½¢@7¾¢. Offerings were limited, but the larger consumers were still slow in coming up. At New York, extra was firm at 7½¢; special quoted at 7¾¢ and edible at 8¼¢.

At Chicago the market showed a better tone with fair business amongst smaller packers, while the larger factors continued to hold for better levels. At Chicago, edible quoted at 8¼¢; fancy at 8¢; prime packer, 7½¢; No. 1 at 7¾¢; and No. 2 at 5½¢@6¢.

At the London auction on Wednesday May 4th, some 1,062 casks were offered and 477 sold at prices unchanged from the previous week with mutton quoted at 36¢@37s, beef at 37s6d@40s; and good mixed at 35¢@37s3d.

At Liverpool, Australian tallow showed little or no change with fine quoted at 38s 6d and good mixed at 36s3d.

**STEARINE.**—A little better demand and a stronger market was the feature in this direction, with sales as high as 9½¢ reported, and the market firm at New York at that level or ¾¢ per lb. over the recent low points.

At Chicago the market was reported quiet but steady with oleo quoted at 9¢.

**OLEO OIL.**—A better demand partly for export resulted in a firmer tone in the east with extra New York quoted at 13¼¢; medium at 12¢; and lower grades at 9½¢@10¼¢; depending on quality. At Chicago, extra oleo was steady at 12½¢.

SEE PAGE 51 FOR LATER MARKETS.

**LARD OIL.**—Demand was limited to immediate requirements, and the volume of business small but prices steady with edible New York quoted at 14¼¢; extra winter at 13¼¢; extra at 12¼¢; extra No. 1 at 11¢; No. 1 at 10¼¢; and No. 2 at 10¼¢.

**NEATSFOOT OIL.**—Demand continued largely routine, but the market was steady with pure oil New York quoted at 12¼¢; extra at 11¢; No. 1 at 10¼¢; and cold test at 15¼¢.

**GREASES.**—A limited volume of buying interest continued the feature in the grease market, but the tone was better helped somewhat by a firmer feeling in tallow, and due to the fact that sellers were inclined to hold for higher prices. The smallness of demand however, tended to restrict the upturns.

At New York, yellow and choice house were quoted at 6¾¢@6½¢; A white, 7½¢; B white, 7½¢@7¾¢; and choice white, 9½¢.

At Chicago, the market showed a better tone, with sales of choice white direct at 9½¢ spot, and 9½¢ for shipment New York basis. Loose white sold at 8¼¢ and 8¾¢ f.o.b. Chicago, with demand for low grade greases good.

At Chicago, brown quoted 5¼¢@5½¢; yellow, 7¢@7¼¢; B white, 7½¢; A white, 7¾¢ and choice white, 8¼¢@8½¢.

## Packinghouse By-Products

Chicago, May 5, 1927.

### Blood.

The blood market is reported as quiet, with little interest shown.

Unit Ammonia.  
Ground and unground ..... \$4.00@4.50

### Digester Hog Tankage Materials.

Very little volume of business reported in this market for the week, with many buyers assuming a waiting attitude.

Unit ammonia  
Ground, 11 to 12% ammonia ..... \$4.00@4.75  
Ground, 6 to 10% ammonia ..... 4.00@4.00  
Unground, 11 to 13% ammonia ..... 4.40@4.50  
Unground, 6 to 10% ammonia ..... 3.75@4.30  
Liquid stick, 7 to 11% ammonia ..... 3.00@3.25

### Fertilizer Materials.

This market is very quiet, with demand largely centered in chemical ammoniates.

Unit Ammonia.  
High grade, ground, 10-11% ammonia ..... \$3.25@3.35  
Lower grade, ground & ungrd. 6-9% am. .... 3.00@3.15  
Hoof meal ..... 2.50@2.75

### Bone Meals.

A good demand featured the bone meals market, with supplies short.

Per Ton.  
Raw bone meal ..... \$32.00@42.00  
Steam, ground ..... 30.00@40.00  
Steam, unground ..... 28.00@34.00

### Cracklings.

Cracklings are in very good demand, although prices are somewhat lower.

Per Ton.  
Hd. prsd. & exp. ungrd., per unit protein. \$1.10@1.15  
Soft pressed pork, ac. grease and quality. 75.00@80.00  
Soft pressed beef, ac. grease and quality. 50.00@55.00

### Horns, Bones and Hoofs.

Little activity reported in this market, as demand from China and Japan has practically ceased. Prices are nominal.

Per Ton.  
Horns ..... \$50.00@175.00  
Round shin bones ..... 45.00@50.00  
Flat shin bones ..... 42.00@45.00  
Thigh, blade and buttock bones ..... 40.00@45.00  
Cattle hoofs ..... 35.00@38.00  
(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

### Gelatine and Glue Stocks.

A good demand continues in this market, with supplies scarce.

Per Ton.  
Kip and calf stock ..... \$32.00@42.00  
Rejected manufacturing bones ..... 45.00@47.50  
Horn plths ..... 39.00@41.00  
Cattle jaws, skulls and knuckles ..... 39.00@40.00  
Skins, pizzles and hide trimmings ..... 28.00@27.00

### Animal Hair.

This market continues very quiet, as it has been for the past several weeks. Most buyers are out of the market.

Per Pound.  
Coil and field dried ..... 2 @4¢  
Processed grey ..... 4 @7½¢  
Black dyed ..... 5 @8¢  
Cattle switches, each\* ..... 3½¢@5¢  
\*According to count.

### Pig Skins.

A higher tendency is reported in this market.

Per Pound.  
Tanner grades ..... 7¼¢@7½¢  
Edible grades, unassorted ..... 4¼¢@4½¢

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

## KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered in the United States during February, 1927, with comparisons for 1926, based on reports from about 600 packers and slaughterers whose slaughterings equalled nearly 75 per cent of total slaughter under federal inspection, is reported by the U. S. Department of Agriculture as follows with comparisons:

	Cattle			Hogs			Sheep and Lambs		
	Steers.	Cows and heifers.	Bulls and stags.	Barrows	Sows	Stags and hinds.	Lambs and yearlings.	Sheep.	
1926.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	
Jan.	41.92	54.83	3.25	54.32	45.29	0.39	88.36	11.64	
Feb.	45.91	51.00	3.09	54.24	45.27	.40	93.47	6.55	
Mar.	47.77	49.17	3.06	52.32	47.14	.54	95.23	4.77	
April	53.18	48.91	2.91	51.08	48.13	.79	92.00	8.00	
May	53.52	42.38	4.10	48.90	50.24	.36	81.07	18.95	
June	51.39	42.90	4.71	43.52	55.67	.51	87.96	12.04	
July	51.78	44.76	3.46	55.37	63.31	.52	91.09	9.51	
Aug.	51.89	45.19	3.42	55.37	63.31	.75	92.31	7.99	
Sept.	47.31	49.13	3.56	58.84	60.20	.90	88.39	11.11	
Oct.	38.79	57.99	3.22	44.73	54.62	.65	90.64	9.96	
Nov.	38.04	59.00	2.96	50.31	49.24	.45	90.51	8.40	
Dec.	44.53	52.42	3.05	54.31	45.21	.48	91.54	8.46	
Ave.	46.88	49.73	3.39	47.78	51.58	.54	90.38	9.62	
1927.									
Jan.	45.04	51.51	3.45	56.31	48.29	.40	94.32	5.88	
Feb.	40.55	47.49	2.90	55.38	44.16	.44	93.81	0.19	

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 26, 1927.—Latest quotations on chemicals and soapmakers' supplies:

Lagos palm oil in casks of about 1,600 lbs., 8½¢@9¢ lb., olive oil foots, 10¢@10¼¢ lb.

East India Cochin cocoanut oil, 15¼¢ lb.; Cochin grade cocoanut oil, domestic, 10¼¢@10½¢ lb.; Ceylon grade cocoanut oil, 9½¢@10¼¢ lb.

Prime summer yellow cottonseed oil, 10¼¢@10½¢ lb.; raw linseed oil, 11¢ lb.

Extra tallow, f.o.b. seller's plant, 7½¢ lb.; dynamite glycerine, nom., 24¢ lb.; chemically pure glycerine, nom., 26¢ lb.; saponified glycerine, nom., 18¼¢@18½¢ lb.; crude soap glycerine, nom., 16¼¢ lb.; prime packers grease, nom., 6½¢ lb.

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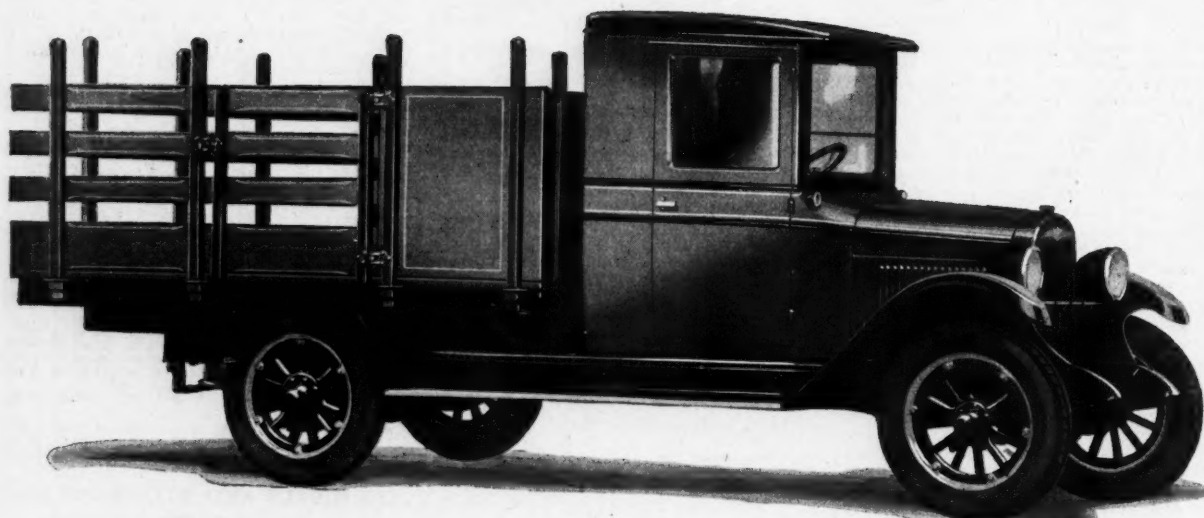
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## TAX ON COOKING COMPOUNDS.

Cooking fats which are marketed as such and do not resemble butter in flavor, texture or appearance are exempt from the tax imposed on margarine, according to an amended ruling by the Commissioner of Internal Revenue. Cooking fats re-

sembling butter, however, are subject to the margarine tax.

The provisions of this decision will take effect six months after date of approval and all compounds referred to as being taxable as margarine which are found on the market on and after the effective date

will be held to be subject to the tax.

The text of the decision is as follows:

"Cooking compounds which are placed on the market in good faith as such, and which do not resemble butter in flavor, texture or appearance are exempt from the tax imposed upon oleomargarine.

"All animal fats or oils, vegetable oils, and all compounds and mixtures of such animal fats or oils, or vegetable oils, with or without the addition of coloring matter, which have been churned in milk or cream with the effect of causing the resultant product to assume a flavor, texture and appearance resembling that of butter, are properly taxable under the law as oleomargarine.

"All vegetable or animal oils or combinations thereof, churned, emulsified or however mixed, colored to look like butter, crystallized, salted (or unsalted) and worked, will be deemed to possess a sufficient similarity to butter in flavor, texture and appearance to bring the resultant product within the classification of oleomargarine."

## COTTON OIL MILL YIELDS.

(Special Report to The National Provisioner from The Ft. Worth Laboratories.)

Fort Worth, Tex., April 25, 1927.—There has been a slight improvement in milling efficiency due to the mills' crushing early seed which they had stored.

The quality of the oil produced is getting worse due to the field damaged seed and a certain amount of deterioration of seed in storage. We do not expect any material change in the quality of oil produced for the remainder of the season.

The increase in the color and refining loss of oil is what is to be expected at this time of year.

## SEED ANALYSIS.

YIELD 100 lbs. Waste.

	Moisture	Ammonia in seed	P. C. oil	Gals. oil	Lbs. cake 8.37% am.
Avg. of all samples....	8.42	4.16	16.48	34.1	898
Best sample avg.....	8.86	4.34	17.29	36.2	928
Lowest sample avg.....	8.14	4.24	15.48	31.6	906
Avg. same mo., '26.....	7.80	4.40	17.39	36.5	942
Annual avg., '26.....	8.35	4.38	17.90	37.7	937

## CRUDE OIL.

	Refining Loss	Color Red	Acid Free
Average of all samples.....	10.8	7.9	1.9
Best sample average.....	7.7	5.6	1.0
Lowest sample average.....	19.2	9.4	4.6
Average same month, 1926.....	11.7	8.1	2.7
Annual average, 1926.....	10.5	8.1	2.7

## CAKE AND MEAL.

Average Analysis.

	Moisture	Ammonia	Protein	Oil	Standard
Avg. all mills.....	7.96	8.37	42.90	6.34	0.75
Best avg. result.....	8.32	8.61	44.28	5.35	0.62
Worst avg. result.....	6.77	8.35	42.95	7.42	0.88
Avg. this mo., '26.....	7.97	8.27	42.52	6.48	0.78
Annual avg., '26.....	7.89	8.31	42.97	6.70	0.80

## HULLS.

Average Analysis.

	Whole Seeds and Meats	Oil in Hulls	Total oil	\$ Less per T. seed in exc. of Standard	Standard
Avg. all mills.....	0.60	0.65	0.70	0.05	1.86
Best avg. result.....	0.00	0.45	0.40	0.00	1.30
Worst avg. result.....	0.00	0.93	1.03	0.21	2.75
Avg. this mo., '26.....	0.35	0.89	1.15	0.26	3.06
Annual avg., '26.....	0.10	0.72	0.82	0.13	2.18

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## VEGETABLE OILS

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association

**Market Active and Firmer—Flood News Feature—Crude Stronger—Cotton Strength Factor—Cash Trade Improving—Lard Steady—Crop Reports Not Good.**

A fairly active market and a stronger tone featured cotton oil futures on the New York Produce Exchange the past week, the result of scattered buying and covering, together with lighter selling pressure, which was largely traceable to the unfortunate flood conditions in the Mississippi Delta.

The spreading of the flood, with its delay to cotton planting, served to bring about considerable southern and western buying which caused uneasiness among shorts. Deliveries on May contracts were readily stopped and this gave some encouragement to those bullishly inclined, as did evidence of some improvement in cash oil and compound demand.

#### Persistent Strength in Cotton.

The persistent strength in cotton which went into new high ground was the outstanding feature, although steadiness in lard helped the market somewhat at times. The bulges in oil resulted in quite a little realizing, and refiners' brokers sold the later months presumably hedging pressure.

It was evident, however, that at least for the time being the market had worked into a more two sided position and was apt to hold the upturns, pending some definite ideas as to what the actual result of the flood will mean in the loss of acreage.

Weather conditions over the cotton belt as a whole were not altogether satisfactory, and this tended to create more or less uncertainty. Crop news was coming in for more attention, and for the time being the large available supplies of old oil appeared to have spent their force.

#### Much May Liquidation Covered.

Refining interests covered considerable May liquidation partly outright, and partly with hedges transferred to the later months. Commission houses sold May

freely, but transferred part of their holdings to the later positions.

Thus far there have been 6,700 bbls. delivered on May contract of which 700 bbls. were retendered. The oil was taken in by scattered local factors, largely due to the discount for the May, as those stopping the tenders have the later months sold against it. The oil naturally went to store

### SOUTHERN MARKETS.

#### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 5, 1927.—New Orleans cotton oil futures averaged higher daily this week in the face of cheaper hogs, the advance being due to serious flood developments, with about 8,000,000 acres under water. Volume of trading has steadily increased. Much of it, however, is speculative.

As flood consumption proves disappointing, estimates range from 240,000 to 260,000 barrels for the new crop months. Active holders are transferring holdings from July to September, October and December.

Crude firm, 7 $\frac{3}{4}$ c asked in Texas and Oklahoma; 8c Valley. Weather conditions will play important part during the next few months.

On account of the large fixed commercial differences of grades in New Orleans, the cotton oil market has increased, and trading has been going on in large volume.

#### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., May 5, 1927.—Prime cotton seed delivered Dallas, nominal; snaps and bollies on location, nominal; prime crude cottonseed oil, f.o.b. Dallas, 7 $\frac{3}{4}$ c; 43 per cent cake and meal, \$31.50; hulls, \$5; mill run linters, 2@5c.

No rain during the past week; weather clear; market unsteady.

#### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 5, 1927.—Crude in better demand, and has been sold today at 8c in the Valley. 41 per cent meal, \$33.50@34.00 f.o.b. Memphis, depending on shipment. Loose hulls dull at around \$2.50 f.o.b. Memphis.

in the main, and unless demand absorbs it, there appears to be but little question that it will come back on the market in July.

While further May tenders are expected to come out, the quantity is not believed to be large and the May delivery appears to be fairly well evened up. There is a large open interest in the July position, and in many quarters the impression prevails that July will go to a greater discount under September than the May delivery did under the July.

#### Compound Trade Improved.

Refiners reported improvement in compound trade and the fact that business materialized in first hand quarters indicated that resellers had been pretty well cleaned up. Demand for cash oil showed a little betterment, and the tone of the market showed some improvement, although resellers in oil were still reported in evidence at about  $\frac{1}{4}$ c under standard brands.

The cash situation is being watched very closely but among consumers there is no disposition to buy ahead, notwithstanding the flood news, as it is felt that April consumption is going to prove disappointing and that the next government report will still show a large supply of old oil remaining in the country.

The crude oil markets were also firmer. Canadian buyers paid 7 $\frac{3}{4}$ c in the valley, and this was followed by sales to domestic factors at 7 $\frac{3}{4}$ c in the southeast and Valley, with most mills asking 8c. In Texas, crude sold at 7 $\frac{3}{4}$ c and was bid, and the best posted crude brokers were inclined to look for still higher levels.

The lard market ruled somewhat steadier with a moderate trade and a fair demand. Lard stocks at Chicago increased nearly 2,000,000 lbs. the last half of April, whereas some decrease had been anticipated, but comparatively the stocks are not heavy, totaling 36,264,000 lbs. against 35,170,000 lbs. a month ago and 34,929,000 lbs. at the end of April last year.

#### Oil Market Holds Upturns.

The ability of the oil market to hold the upturns led to professional covering, and some of the locals who have been fighting advances for many weeks past evened up pending developments.

Some of the larger factors still find it difficult to look for any sustained advance, in view of the probable carryover, and based on the belief that the bulk of the flooded lands will ultimately be sown. On

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For domestic transportation, bulk delivery is ideal, and even for export the tendency of the times is to use tank steamers instead of resorting to the old-fashioned, expensive, wasteful and uneconomic method of barreling.

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the other hand, some in the cotton trade are talking of a possible production 25 per cent under last year, and it is argued that if such should prove to be the case, the larger carryover would be quickly forgotten.

With possibilities of greater boll weevil activity, some reduction in acreage, to say the least, and the flood conditions, the situation as far as oil is concerned promises to continue one of uncertainty for some time, which usually speaks well for erratic price movements.

**COTTONSEED OIL**—Market transactions.

**Friday, April 29, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			875 a	...
May	200	880 880	880 a	...
June			895 a	920
July	4100	932 925	932 a	...
Aug.			946 a	950
Sept.	2800	961 954	961 a	...
Oct.	2900	964 960	963 a	...
Nov.			953 a	960
Dec.	400	958 958	958 a	...

Total Sales, including switches, 10,500 bbls. P. Crude S. E. 7½ Sales and Bid.

**Saturday, April 30, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			875 a	...
May			881 a	890
June			880 a	915
July	1600	936 935	930 a	935
Aug.			944 a	947
Sept.	1100	966 961	961 a	...
Oct.			963 a	966
Nov.			953 a	958
Dec.			950 a	959

Total Sales, including switches, 2,700 bbls. P. Crude S. E. 7½ Bid.

**Monday, May 2, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			880 a	...
May	300	895 895	895 a	...
June			905 a	925
July	2400	940 927	936 a	940
Aug.	100	948 948	955 a	960
Sept.	1300	965 957	968 a	969
Oct.	900	70 958	968 a	975
Nov.			960 a	965
Dec.	1200	958 955	962 a	968

Total Sales, including switches, 6,200 bbls. P. Crude S. E. 7½ Bid.

**Tuesday, May 3, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			900 a	...
May	400	917 905	916 a	417
June	100	920 920	930 a	940
July	8400	954 946	953 a	954
Aug.	500	970 965	970 a	...
Sept.	5200	990 975	986 a	990
Oct.	1600	990 976	990 a	995
Nov.			980 a	995
Dec.	400	980 972	978 a	988

Total Sales, including switches, 16,600 bbls. P. Crude S. E. 7½ Bid.

**Wednesday, May 4, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			920 a	950
May			930 a	932
June	1300	945 942	945 a	...
July	7900	960 947	960 a	...
Aug.	1500	975 960	975 a	...
Sept.	4700	995 982	992 a	...
Oct.	5000	995 985	995 a	...
Nov.	400	982 981	982 a	981
Dec.	200	980 980	980 a	985

Total Sales, including switches, 21,000 bbls. P. Crude S. E. 7¾@8c.

**Thursday, May 5, 1927.**

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			905 a	925
May			930	915 a 925
June			915 a	930
July			960 944	942 a 945
Aug.			971 956	954 a 958
Sept.			993 978	976 a 979
Oct.			995 979	982 a 979
Nov.			980 980	968 a 974
Dec.			980 970	970 a

SEE PAGE 51 FOR LATER MARKETS.

**COCONUT OIL**—The market was moderately active but steadier, with reports of sales of Pacific coast tanks at slightly better than 8c, and reports that fairly good inquiries at the 8c figure have been turned down.

A better feeling in tallow has made for a better tone in coconut oil, helped somewhat by firmness on the part of sellers. At New York, tanks were quoted at 8½c. At the Pacific coast, nearby tanks quoted at 8½c and futures at 8½c.

**CORN OIL**—Demand was moderate but the market steadier with prices quoted at 7½c f.o.b. mills.

**SOYA BEAN OIL**—Trade has been rather quiet but the market was very steady, due to continued strength in linseed oil and absence of pressure of bean

oil. At New York, soya barrels were quoted at 12¼c. At the Pacific coast, May tanks were reported to have sold at 9¼c, with sellers asking 9¾c.

**PALM OIL**—The market was steady with a fair volume of business passing and with offerings generally well held. Developments in other directions showed some improvement in tone, which had some influence on the palm oil markets.

At New York, nigre spot casks were quoted at 7.20c, shipment, 7c; lagos spot casks at 8.20c; shipment, 7.95c; soft spot casks, 8.10c; and shipment at 7.90c.

**PALM KERNEL OIL**—The market was very steady, although demand was moderate with spot casks New York quoted at 9c, and bulk oil prompt quoted at 8.60c.

**OLIVE OIL FOOTS**—The market was easier with demand limited, although prices were looked upon as reasonable, particularly on shipment foots, which were reported offered at prices below replacement costs. At New York, spot quoted at 9¼c; April, 9¼c; and forward at 9¼c@9¼c.

**PEANUT OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**COTTON OIL**—Demand was a little better and resellers on the whole less in evidence, but still offering ¼c under refiners prices. Southeast and valley crude, 7¼c sales; 8c asked; Texas, 7¼c sales and bid.

### MARCH MARGARINE EXPORTS.

Exports of margarine—including both animal and vegetable oil products—from the United States during March, 1927, amounted to 53,701 lbs., according to a report from the U. S. Bureau of Agricultural Economics.

Oleomargarine exports for March, 1926, amounted to 379,064 lbs., while exports from January to March, 1927, inclusive, totaled 156,143 lbs., compared with 619,718 lbs. exported during the same months in 1926.

### MARCH MARGARINE PRODUCTION.

Margarine tonnage in the United States for March, 1927, according to estimates of the Bureau of Internal Revenue based on the sale of stamps, is reported as follows by the Institute of Margarine Manufacturers:

	Mar., 1927.	Mar., 1926.
	Tons.	Tons.
Oleomargarine, colored	1,198,730	1,068,016
Oleomargarine, uncolored	26,040,196	20,179,520
Total	27,238,926	21,267,536

### COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, April 1 to April 30, none.

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Consulting, Analytical Chemists  
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### The Procter & Gamble Co.

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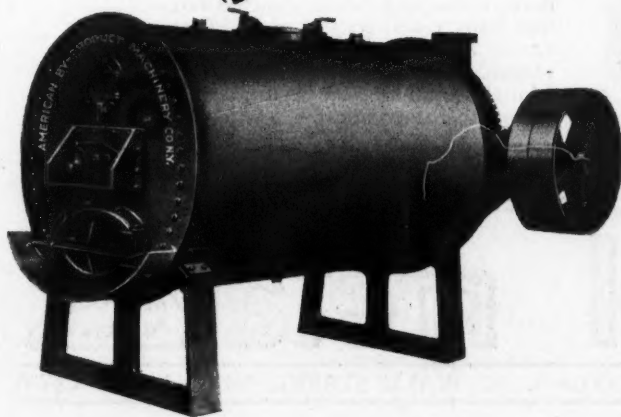
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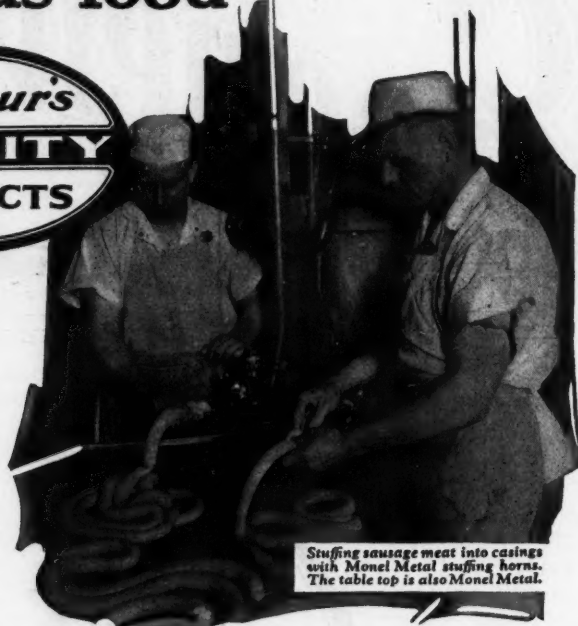


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# Monel metal

THE INTERNATIONAL NICKEL COMPANY(INC.), 67 WALL STREET, NEW YORK CITY

# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products moderately active, rather heavy under hedge pressure liquidation, with heavy tone in hogs and limited support. Cash lard demand fairly good, but meats poor and relatively weak.

### Cottonseed Oil.

Cotton oil irregular latter part of week, following cotton and flood news. Commission house liquidation met scattered buying and covering and further rains check declines.

Refiners advanced winter oil  $\frac{1}{4}$ c to  $11\frac{1}{4}$ c, with crude 8c, sales Southeast and Valley. Sentiment is mixed and locals are following line of least resistance. Tallow and outside stuff sold at  $7\frac{1}{2}$ c, delivered to soapmakers. Market firmer, asking  $7\frac{3}{4}$ c for extra.

Quotations on cottonseed oil at Thursday noon were: May,  $\$9.15@9.25$ ; June,  $\$9.20@9.40$ ; July,  $\$9.43@9.45$ ; August,  $\$9.55@9.58$ ; September,  $\$9.77$ ; October,  $\$9.79@9.80$ ; November,  $\$9.60@9.70$ ; December,  $\$9.65@9.75$ .

### Tallow.

Tallow, extra,  $7\frac{1}{2}$ c.

### Oleo Oil and Stearine.

Stearine, oleo, 9c.

### Hull Oil Market.

Hull, England, May 6, 1927.—(By Cable)—Refined cottonseed oil, 39s 6d; crude cottonseed oil, 36s.

## BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, May 6, 1927.—The general provision market is quiet but shows some signs of improvement. There is activity on A. C. hams for prompt and deferred shipment, also some demand for Cumberland. Pure lard in fair demand.

Today's prices are as follows: Shoulders, square, 64s; picnics, 75s; hams, long cut, 108s; American cut, 110s; bacon, Cumberland cut, 86s; short backs, 89s; bellies, clear, 88s; Canadian, 82s; spot lard, 65s 13d.

## FRIDAY'S GENERAL MARKETS.

New York, May 6, 1927.—Spot lard at New York: Prime western,  $\$12.90@13.00$ ; middle western,  $\$12.75@12.85$ ; city,  $\$12.62\frac{1}{2}$ ; refined continent,  $\$13.37\frac{1}{2}$ ; South American,  $\$14.25$ ; Brazil kegs,  $\$15.25$ ; compound,  $\$11$ .

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 6, 1927, show exports from that country were as follows: To England, 135,716 quarters; to the Continent, 55,967 quarters; others, none.

Exports for the previous week were as follows: To England, 159,181 quarters; to the Continent, 81,970 quarters; others, none.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, May 5, 1927, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
STEEERS (Hvy. Wt., 700 lbs. up):				
Choice	$\$18.00@20.00$	$\$19.00@19.50$	$\$18.00@20.00$	.....
Good	$16.50@18.00$	$17.50@19.00$	$17.00@18.50$	$17.50@18.50$
STEEERS (Lt. & Med. Wt., 700 lbs. down):				
Choice	$18.00@20.00$	.....	$18.00@20.00$	$18.00@20.00$
Good	$16.00@18.00$	.....	$17.00@18.50$	$17.50@18.50$
STEEERS (All Weights):				
Medium	$14.50@16.00$	$15.50@17.50$	$16.00@17.00$	$15.50@17.00$
Common	$12.00@14.00$	$13.00@16.00$	$13.00@15.00$	$13.00@15.00$
COWS:				
Good	$14.50@15.50$	$14.50@15.50$	$14.00@15.00$	$14.50@16.00$
Medium	$13.50@14.50$	$13.50@14.50$	$13.00@14.00$	$13.00@14.00$
Common	$11.50@13.00$	$12.50@13.50$	$12.00@13.00$	$11.50@13.00$
<b>Fresh Veal (1):</b>				
VEALERS:				
Choice	$20.00@22.00$	.....	$20.00@23.00$	$20.00@21.00$
Good	$16.00@19.00$	.....	$17.00@20.00$	$17.00@19.00$
Medium	$14.00@16.00$	$14.00@16.00$	$15.00@18.00$	$15.00@17.00$
Common	$12.00@14.00$	$11.00@14.00$	$13.00@15.00$	$12.00@14.00$
<b>CALF CARCASSES (2):</b>				
Choice	.....	.....	.....	.....
Good	.....	.....	.....	.....
Medium	.....	.....	.....	.....
Common	.....	.....	.....	.....
<b>Fresh Lamb and Mutton:</b>				
SPRING LAMB: Good-ch	$34.00@35.00$	$31.00@34.00$	$36.00@38.00$	.....
Medium	$32.00@34.00$	.....	$34.00@36.00$	.....
LAMB (30-42 lbs.):				
Choice	$32.00@34.00$	$31.00@32.00$	$33.00@36.00$	$34.00@35.00$
Good	$30.00@31.00$	$30.00@31.00$	$32.00@34.00$	$32.00@33.00$
LAMB (42-55 lbs.):				
Choice	.....	$30.00@31.00$	$32.00@34.00$	$31.00@32.00$
Good	.....	$29.00@30.00$	$30.00@32.00$	$30.00@31.00$
LAMB (All Weights):				
Medium	$28.00@29.00$	$27.00@29.00$	$29.00@31.00$	$30.00@31.00$
Common	$26.00@27.00$	$26.00@27.00$	$28.00@30.00$	.....
<b>MUTTON (Ewes):</b>				
Good	$18.00@20.00$	$16.00@18.00$	$19.00@21.00$	$17.00@19.00$
Medium	$16.00@18.00$	$14.00@16.00$	$17.00@19.00$	$15.00@17.00$
Common	$14.00@16.00$	$12.00@14.00$	$14.00@16.00$	.....
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lb. av.	$22.00@24.00$	$22.50@24.00$	$23.00@24.50$	$23.00@25.00$
10-12 lb. av.	$20.00@22.00$	$21.50@23.50$	$22.00@23.50$	$21.00@24.00$
12-15 lb. av.	$18.50@20.00$	$19.50@21.00$	$19.00@21.00$	$19.00@21.00$
15-18 lb. av.	$17.50@18.50$	$17.00@19.00$	$18.00@19.00$	$18.00@19.00$
18-22 lb. av.	$16.50@17.50$	$16.50@18.00$	$17.00@18.50$	$17.50@18.00$
SHOULDERS:				
N. Y. Style: Skinned	$14.50@16.00$	.....	$17.00@19.00$	$16.00@17.00$
PICNICS:				
4-6 lb. av.	.....	$16.50@17.50$	$17.00@18.00$	$15.00@17.00$
6-8 lb. av.	.....	$15.00@16.50$	$16.00@17.00$	$14.00@16.00$
BUTTS: Boston Style	$18.00@20.00$	.....	$20.00@22.00$	$18.00@20.00$
SPARE RIBS: Half Sheets	$11.00@13.00$	.....	.....	.....
TRIMMINGS:				
Regular	$9.50@10.00$	.....	.....	.....
Lean	$17.50@19.00$	.....	.....	.....

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

## EUROPEAN PROVISION CABLES.

The market at Hamburg was weak, says J. E. Wrenn, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the U. S. Department of Commerce. Receipts of lard for the week were 4,000 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 92,000, at a top Berlin price of 13.19c a lb., compared with 65,000 at 17.30c a lb. for the same week last year.

The Rotterdam market was slightly firmer, while the market at Liverpool was steady and prices higher, with stocks and nearby arrivals of Continental bacon medium.

The total of pigs bought in Ireland for bacon curing was 13,000 for the week, compared with 16,000 for the same period last year.

The estimated slaughter of Danish hogs for the week ending April 29, 1927, was 96,000.

	Hamburg.	Stocks.	Demand.	Prices Cents per lb.
Refined lard	Med.	.....	.....	$\$14.07$
Fat backs	.....Lt. to Ex.	Poor	.....	$\$4.50$
Frozen pork livers	Med.	Poor	.....	$\$11.81$
Extra oleo oil	.....Lt.	Med.	.....	.....
Extra oleo stock	.....Lt.	Med.	.....	.....
<b>Rotterdam.</b>				
Extra neutral lard	.....Lt.	Poor	.....	$\$14.82$
Refined lard	.....Lt.	Poor	.....	$\$13.83$
Extra oleo oil	.....Lt.	Good	.....	$\$13.65$
Prime oleo oil	.....Med.	Poor	.....	$11.65@10.92$
Extra oleo stock	.....Lt.	Med.	.....	$11.85@11.95$
Extra premier jus	.....Med.	Good	.....	$\$8.55$
Prime premier jus	.....Med.	Med.	.....	.....
<b>Liverpool.</b>				
Hams AC light	.....Med.	Med.	.....	$23.44@23.87$
Hams AC heavy	.....Lt.	Good	.....	$23.64@24.50$
Hams, long cut	.....Med.	Med.	.....	$23.44@23.87$
Cumberland, light	.....Lt.	Good	.....	$18.66@19.53$
Cumberland, heavy	.....Lt.	Good	.....	$18.66@19.53$
American, Whiteires	.....Lt.	Med.	.....	.....
Square shoulders	.....Med.	Poor	.....	$13.59@14.32$
Picnics	.....Med.	Med.	.....	$16.93@18.66$
Clear bellies	.....Med.	Med.	.....	$18.66@19.10$
Refined lard boxes	.....Med.	Poor	.....	$\$14.21$
Exh.—Exhausted.	.....	.....	.....	.....
*—Not quoted.	.....	.....	.....	.....

## NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection at New York City, N. Y., are officially reported for the week ending April 30, 1927, with comparisons as follows:

	Week ending April 30.	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	8,376 $\frac{1}{2}$	8,436	8,320
Cows, carcasses	402 $\frac{1}{2}$	340	968 $\frac{1}{2}$
Bulls, carcasses	101 $\frac{1}{2}$	95	120 $\frac{1}{2}$
Veals, carcasses	14,047	14,636	11,694
Lambs, carcasses	20,022	19,640	19,214
Mutton, carcasses	2,085	3,906	2,811
Beef cuts, lbs.	249,690	349,525	674,685
Pork cuts, lbs.	1,206,410	965,163	1,105,790
<b>Local slaughters:</b>			
Cattle	9,781	8,525	10,479
Calves	18,638	17,754	18,154
Hogs	45,707	42,333	45,235
Sheep	36,969	32,247	50,011

## PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending April 30, 1927, with comparisons:

	Week ending April 30.	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	2,424	2,396	2,721
Cows, carcasses	1,173	919	868
Bulls, carcasses	402	477	79
Veals, carcasses	2,490	1,549	2,494
Lambs, carcasses	7,306	7,416	8,116
Mutton, carcasses	1,048	1,720	1,585
Pork, lbs.	339,122	292,175	422,584
<b>Local slaughters:</b>			
Cattle	1,804	1,586	2,225
Calves	2,642	2,724	3,120
Hogs	16,246	15,544	18,168
Sheep	4,332	2,445	6,154

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass "splitter" work to prevent this? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

# LIVE STOCK MARKETS

## CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)  
Chicago, May 5, 1927.

**CATTLE**—Receipts were larger but the week saw a good trade on all classes. Values worked steadily higher until today, when inbetween grade fed steers lost the early advance, the general steer trade closing strong to 25c higher; good to choice offerings of all weights 15 to 25c up.

Fat cows worked 25@40c higher, and are again rather close to prices in force three weeks ago when values were highest since war days. Bulls came back; vealers also, the former class advancing 15@25c, the latter 25@50c. Missouri fed steers sold up to \$13.90, the week's top.

A sprinkling of weighty offerings went at \$13.25@13.75; Colorados were on hand scaling 1,360 lbs. and selling up to \$13.10, some 1,283 lb. averages from that state making \$11.75; fed Nebraskas sold up to \$13.75.

**HOGS**—Increased receipts and more limited shipping demand principal factors in week's 25@35c decline; late top, \$10.55; bulk, 150@200 lb. averages, \$10.25@10.50; 210@250 lb. weights, \$10.00@10.25; 250@325 lbs., \$9.75@10.10; big weight butchers downward to \$9.60; most packing sows, \$8.75@9.00; few upward to \$9.10@9.25; best pigs, \$10.25; bulk, \$9.50@10.00.

**SHEEP**—New high lamb prices for the year scored early in the week were caused principally by a firm dressed trade and continued short supplies. Fat lamb and yearling wether values closed steady to 25c higher on weekly comparison or 25@50c below the high time. Tops of \$16.50, 17.50 and 18.50 for clipped lambs, woolled lambs and spring lambs respectively were scored on Tuesday.

Choice clippers cashed at \$16.00 late with the bulk at \$15.00 to 15.65. Desirable woolled lambs sold late at \$17.00@17.25.

Fat ewes are around 25c higher with clipped ewes at \$8.00@8.50 and woolled ewes at \$9.00 to 9.50. Good 100 lb. Ohio wethers closed at \$9.60, with the week's best clipped ewes at \$8.75.

## KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)  
Kansas City, Mo., May 5, 1927.

**CATTLE**—All grades and weights of

fed steers and yearlings moved fairly active during the week and are closing at strong to 25c higher prices with the better grades having the preference. Practically no choice heavy steers arrived, the best selling at \$12.60 for the week's top.

Choice medium weights cashed at \$12.25 and best yearling steers made \$11.50. Bulk of the fed offerings sold from \$9.00@11.50, while South Texas grassers went from \$6.00@8.00.

Fat cows held at steady levels and bull prices were reduced around 25c. Veal calves are \$1.00@1.50 higher and heavy calves are steady. Bulk of the good to choice vealers sold from \$10.00@11.50.

**HOGS**—As a rule prices are steady to 15c lower with most of the arrivals showing 5@10c declines. Light lights are fully steady with choice grades topping the trade at \$10.25.

Choice 200 lb. weights sold \$10.00@10.05 on late days and best 300 lb. butchers cleared at \$9.65. Packing sows are 10@15c lower, with \$8.25@8.75 taking the bulk.

**SHEEP**—Fat lamb prices advanced 25@50c with shorn kinds showing the most gain. Native and Arizona springers sold

up to \$18.10 and the bulk of the arrivals went from \$17.00@17.85. Best shorn lambs topped at \$15.25, while others ranged from \$14.50@15.00.

Aged sheep are mostly 50c up with best shorn ewes at \$8.35 and the bulk at \$7.75@8.25. Shorn Texas wethers brought from \$9.00@9.75.

## OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)  
Omaha, Nebr., May 5, 1927.

**CATTLE**—Fed steers and yearlings show little change for the week although better grades all weights are strong to 15c higher. Medium to good offerings closed barely steady. Bulk earned \$9.25@11.50 with medium weights upward to \$12.75 and weighty steers \$12.80.

She stock held mostly steady; bulls closed 15@25c lower. Veals advanced \$1.50@2.00, with practical top \$10.50; odd head, \$11.00.

**HOGS**—General trend to hog prices has been downward, although on Thursday of this week, under the influence of increased shipping inquiry, there was a reaction for the better and the loss for the period was cut down. Comparisons Thursday with Thursday shows all classes 10@15c lower.

Thursday's bulks follow: 160@210 lb. averages, \$9.80@9.90; top, \$10.00; 210@250

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, May 5, 1927, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.), med.-ch.....	\$ 9.00@10.25	\$ 9.85@10.15	\$ 9.35@ 9.75	\$ 9.35@ 9.85	\$ 9.00@ 9.50
Med. wt. (200-250 lbs.), med.-ch.....	10.05@10.50	10.00@10.35	9.60@ 9.85	9.60@10.05	9.25@ 9.80
Lt. wt. (100-200 lbs.), com.-ch.....	10.00@10.55	10.25@10.50	9.70@10.00	9.85@10.15	9.75@10.10
Lt. lt. (100-160 lbs.), com.-ch.....	10.00@10.40	10.00@10.50	9.75@10.00	9.90@10.25	9.90@10.25
Packing sows, smooth and rough.....	8.00@ 9.25	8.00@ 8.85	8.25@ 8.85	7.85@ 8.85	8.25@ 8.50
Slight. pigs (180 lbs. down), med.-ch.....	9.25@10.25	9.75@10.40	.....	11.00@11.25	10.25@11.00
Av. cost and wt., Wed. (pigs excluded)	10.13-245 lb.	10.13-210 lb.	9.51-288 lb.	9.76-232 lb.	9.58-289 lb.
<b>Slaughter Cattle and Calves:</b>					
<b>STEERS (1,500 LBS. UP):</b>					
Good-ch.....	11.60@13.90	.....	10.00@13.00	11.00@13.15	.....
<b>STEERS (1,100-1,500 LBS.):</b>					
Choice.....	12.40@13.90	12.25@13.25	11.25@13.00	11.35@13.15	11.00@12.25
Good.....	10.85@13.25	11.00@12.80	10.00@12.00	10.00@12.50	9.75@11.75
Medium.....	9.50@11.35	8.50@11.25	8.25@10.50	8.00@10.85	8.50@ 9.75
Common.....	8.25@ 9.60	7.50@ 8.50	6.25@ 8.25	6.25@ 8.00	7.00@ 8.75
<b>STEERS (1,100 LBS. DOWN):</b>					
Choice.....	11.25@13.00	11.75@12.50	10.85@12.00	11.00@12.25	10.25@11.50
Good.....	10.50@12.40	10.50@12.00	9.90@11.25	9.50@11.35	9.25@10.50
Medium.....	9.10@10.85	8.50@10.75	8.00@10.00	7.75@10.00	7.75@ 9.50
Common.....	7.50@ 8.50	7.50@ 8.50	6.15@ 8.25	6.25@ 8.00	6.50@ 7.75
Canner and cutter.....	6.75@ 7.75	6.00@ 7.50	4.75@ 6.25	4.75@ 6.25	5.75@ 6.50
<b>LT. YRLG. STEERS AND HEIFERS:</b>					
Good to choice (850 lbs. down).....	9.50@11.75	9.25@11.00	8.50@10.75	8.65@10.75	9.25@11.25
<b>HEIFERS:</b>					
Good-choice (850 lbs. up).....	8.75@11.00	8.25@10.00	7.50@10.25	8.00@10.15	8.25@10.50
Common-med. (all weights).....	6.50@ 9.00	6.25@ 8.50	5.75@ 8.25	5.75@ 8.50	6.50@ 8.25
<b>COWS:</b>					
Good to choice.....	7.25@ 9.40	7.00@ 9.00	6.00@ 8.75	6.85@ 8.50	7.00@ 8.50
Common and medium.....	5.75@ 7.25	5.75@ 7.00	5.50@ 6.90	5.80@ 6.85	5.50@ 7.00
Canner and cutter.....	4.75@ 6.00	4.00@ 5.75	4.15@ 5.50	4.00@ 5.60	4.25@ 5.50
<b>BULLS:</b>					
Good-ch. (beef 1,500 lbs. up).....	6.75@ 7.50	6.75@ 7.25	6.25@ 6.85	6.35@ 6.75	6.25@ 6.75
Good-ch. (1,500 lbs. down).....	7.00@ 8.00	6.75@ 8.00	6.25@ 7.25	6.35@ 7.00	6.50@ 7.00
Can.-med. (canner and bologna).....	5.75@ 7.00	5.25@ 7.25	5.15@ 6.25	5.00@ 6.35	5.50@ 6.25
<b>CALVES:</b>					
Medium to choice (milk fed. exc.)..	7.00@ 9.00	6.00@ 8.50	7.00@ 9.25	7.00@ 9.00	6.50@ 8.00
Cull-common.....	5.00@ 7.00	5.00@ 6.00	5.00@ 6.00	5.00@ 7.00	5.00@ 6.50
<b>VEALERS:</b>					
Medium to choice.....	9.25@12.75	7.50@11.25	8.00@11.00	8.00@12.00	8.50@11.00
Cull-common.....	5.50@ 9.25	4.00@ 7.50	5.00@ 8.00	4.00@ 8.00	5.50@ 8.50
<b>Slaughter Sheep and Lambs:</b>					
*Lambs, med. to choice (84 lbs. down).....	13.65@16.00	13.25@16.00	14.00@15.50	13.50@15.25	12.75@15.25
Lambs, med.-ch. (92 lbs. up).....	11.75@15.50	.....	.....	.....	.....
Lambs, cull-com. (all weights).....	11.75@13.65	10.75@13.25	11.00@14.00	10.50@13.50	10.25@12.75
Yearling wethers, medium to choice.....	11.75@14.75	10.50@13.25	11.00@13.50	10.50@13.25	.....
Ewes, common to choice.....	5.75@ 8.65	4.50@ 7.50	5.25@ 7.50	5.50@ 8.50	5.00@ 8.00
Ewes, canners and cull.....	2.25@ 5.75	1.50@ 4.50	2.00@ 5.25	1.50@ 5.50	1.50@ 5.00

\*All markets on shorn basis.

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lb. butchers, \$9.70@9.80; 250@300 lb. butchers, \$9.60@9.70; 300-350 lb. butchers, \$9.45@9.60; packing sows and stags, \$8.25@8.60.

**SHEEP**—Advances featured the fat lamb trade the fore-part of the week, but on Thursday of this week part of the gain was wiped out and compared with a week ago the advance stands around 25c. Increased supplies of spring lambs from California have been the outstanding feature of the period.

On Thursday bulk of the fed clipped lambs sold \$15.25@15.40, while the week's top reached \$15.80, while fed woolled lambs are quoted \$16.00@16.75. Week's top noted at \$16.90, with California springers largely \$17.50@17.75; extreme top noted on Wednesday, \$18.15.

Sheep have been scarce and have held steady. Shorn ewes have sold largely \$6.00@7.00; woolled ewes, \$8.00@9.00.

### ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Mo., May 5, 1927.

**CATTLE**—Broad demand this week centered in better kinds of steers, choice cows, good to choice mixed yearlings and heifers and medium bulls.

Compared with one week ago steers above \$9.00 and choice cows sold 25c higher; other steers and cows and medium heifers, steady; good to choice mixed yearlings and heifers, 25@40c higher; low cutters, 10@15c lower; medium bulls, 50c higher; vealers steady to 75c lower.

Tops for week: Matured steers, \$13.00; yearlings, \$11.40; heifers, \$10.35. Bulls: Steers, \$8.25@11.50; fat mixed yearlings and heifers, \$9.50@10.25; cows, \$6.50@7.75; low cutters, \$4.25@5.00.

**HOGS**—Prices this week registered the lowest since December, 1924, with mid-week values 20@30c under one week ago. Trading ruled 10c higher today, with prices only 10@20c under last Thursday.

Bulk 160@190 lb. kinds brought \$10.35@10.45; top, \$10.50; 200@220 lb., \$10.25@10.35; 230@250 lb., \$10.15@10.25; 260 lb.

up, \$10.00@10.15; good pigs, \$10.00@10.25; packing sows, \$8.65@8.85.

**SHEEP**—Fat lambs ruled higher during the week. Wednesday's prices were 50c above one week ago, but the market reacted and today was only 25c higher than last Thursday. Aged sheep cashed steady throughout.

Shorn lambs for the week bulked at \$15.00@15.75; two large consignments of wool lambs scaling 85 and 87 lbs. scored \$17.00; spring lambs, \$15.25@18.25; aged sheep scarce; clipped ewes, \$7.00@7.50; wool ewes, \$8.00@8.50.

### ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., May 2, 1927.

**CATTLE**—Cattle receipts two days this week around 5,000 head and bulk of these were fed steers and yearlings of fair to good quality, with choice kinds lacking. Trade rules slow both days and prices are weak to 10@15c lower. Best steers averaging 1,173 lbs., sold at \$11.50, while bulk of all sales ranged \$9.50@11.00.

Mixed yearlings mostly \$9.00@10.00. Butcher stock steady to 15c lower. Choice cows sold up to \$8.50, most fair to good kinds \$6.00@7.75, and cannors and cutters \$4.00@5.75.

Heifers sold mostly \$8.25@9.00, with two loads averaging 695 lbs. at \$10.35. Bulls held steady; bolognas mostly \$6.00@6.50; better grades \$6.75@7.25. Calves steady to 50c higher; packers' top, \$9.00; shippers', \$9.50.

**HOGS**—Hog receipts for two days around 10,500 against 10,820 same days last week. Values still continue on the decline, prices being 15@25c lower for the two days. To-day's top \$10.15 on light-lights, and bulk of all sales \$9.50@10.00. Packing sows, \$8.50@8.75.

**SHEEP**—Sheep receipts liberal, numbering around 16,000 for the week to date. Aged stock steady; lambs mostly 25c higher. Best fed wool lambs to-day at \$16.50, others down to \$16.00. Clips up to \$15.25.

A few native springers \$17.00@18.00. Wool ewes up to \$8.50 and clips \$7.50.

Yearlings \$13.50@14.25; wethers \$11.00@12.50.

### SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., May 4, 1927.

**CATTLE**—Cattle receipts for the first three days of the week have been comparatively light, totaling 8,000, the bulk of which fell into the beef steers division. The market has shown strength all week, choice yearlings and steers being 25c higher.

Two loads of 1,350 lb. steers sold for \$12.50 Tuesday. Good to choice beef steers, \$11.00@12.75; good choice yearlings, \$10.75@12.00; fair to good yearlings and steers, \$9.00@10.50; and common down to \$8.00.

Good to choice heifers, \$9.50@10.50; common to fair, \$8.00@9.00; veals, \$7.00@11.00.

**HOGS**—Hog receipts for the first three days of the week totaled 32,000. The market ruled steady for the three days: 150-200 lb. butchers, \$9.65@9.75; 200-250 lb. hogs, \$9.50@9.65; smooth heavy hogs, \$9.40@9.50; mixed hogs down to \$9.20.

**SHEEP**—Sheep receipts very light at 2,500 for the three days; market strong; best lambs, \$16.75; shorn ewes, \$7.00@7.50.

### ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

So. St. Paul, Minn., May 4, 1927.

**CATTLE**—Late rounds in the cattle division last week saw a full recovery of all early losses, and since then little, if any, change has taken place. Steers and yearlings are being offered sparingly and the general run of the crop is meeting a \$9.00@10.00 market with a few cars upward to \$10.50; several part loads of heavies, \$11.00.

She stock trade still centers at the \$5.75 @8.00 spread, with lightweight heifers upwards to \$9.50; heavy kosher cows to \$8.50. Cutters held to a \$4.50@5.50 bulk, and supplies recently have been augmented by the presence of a liberal showing of reactor dairy cows from southern Minnesota counties where the area tests are in progress.

The top for heavy bulls today was \$6.25, with most medium grades at \$5.75@6.00. Vealers staged another comeback and are selling at \$10.00@11.00 at present.

**HOGS**—New low levels were estab-

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lished in the hog division here during the period under review, and compared with a week ago, the general market was around 25c lower.

Recently, hogs averaging around 200 lbs. and down cashed at \$9.80@10.00, with most 240 lbs. and up selling mostly at \$9.25@9.50, some excessively heavy or mixed butchers and sows cashing as low as \$9.00. Sows sold largely at \$8.25, with pigs \$11.00, some 130-140 lb. weights to dealers at \$10.25.

**SHEEP**—Sharp upturns have gone into effect on fat lambs, and these look around 75c higher for the period, with sheep 25@50c up. Best clipped lambs here cashed at \$15.50, with others at \$14.50@15.00.

Woolled lambs have been scarce and sold mostly at \$15.00@16.00; culls down to around \$11.00. Clipped ewes have sold at \$7.00@7.75; woolled ewes mostly \$8.00@8.50. Bucks cleared at \$5.50@6.00 mostly.

### PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, April 30, 1927, with comparisons, are reported to The National Provisioner as follows:

#### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,640	13,000	15,273
Swift & Co.	713	10,300	11,164
Morris & Co.	2,680	4,700	3,154
Wilson & Co.	3,967	5,000	5,886
Anglo-Amer. Prov. Co.	934	800	.....
G. H. Hammond Co.	2,376	3,400	.....
Libby, McNeill & Libby.	883	.....	.....
Brennan Packing Co.	6,400 hogs;	Miller & Hart,	5,100 hogs;
Independent Packing Co.	2,200 hogs;	Boyd, Latham & Co.	2,700 hogs;
Western Packing & Provision Co.	7,700 hogs;	Roberts & Onke,	6,100 hogs;
others,	26,200 hogs.		

#### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,540	795	8,500	5,119
Cudahy Pkg. Co.	3,274	828	5,221	5,632
Powder & Co.	813	...	...	...
Morris & Co.	2,810	1,088	4,028	3,350
Swift & Co.	3,782	962	8,171	5,047
Wilson & Co.	4,021	814	10,181	4,289
Local butchers	658	280	1,865	127
Total	17,902	4,706	38,035	23,564

#### OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,593	9,503	7,031	...
Cudahy Pkg. Co.	4,178	9,050	6,127	...
Dold Pkg. Co.	1,195	6,067	...	...
Morris & Co.	2,504	4,232	2,944	...
Swift & Co.	4,220	7,745	7,190	...
Eagle Pkg. Co.	23	...	...	...
Glassburg, M.	3	...	...	...
Glaser Prov. Co.	44	...	...	...
Hoffman Bros.	133	...	...	...
Mayerowich & Vail.	53	...	...	...
Omaha Pkg. Co.	65	...	...	...
J. Rife Pkg. Co.	9	...	...	...
J. Roth & Sons.	136	...	...	...
So. Omaha Pkg. Co.	138	...	...	...
Lincoln Pkg. Co.	300	...	...	...
Morrell Pkg. Co.	94	...	...	...
Nagle Pkg. Co.	120	...	...	...
Sinclair Pkg. Co.	162	...	...	...
Wilson & Co.	360	...	...	...
Kenneth Murray Co.	...	973	...	...
J. W. Murphy	...	6,872	...	...
Other hog buyers, Omaha	...	13,691	...	...
Total	17,336	58,133	23,312	...

#### ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	900	808	2,817	913
Swift & Co.	2,213	1,308	5,122	1,464
Morris & Co.	1,460	880	2,328	575
East Side Pkg. Co.	1,280	220	6,695	...
Others	3,326	1,102	10,806	4,543
Total	8,865	3,872	36,966	7,495

#### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,545	1,032	11,545	17,905
Armour & Co.	1,803	586	7,323	3,945
Morris & Co.	1,515	425	3,354	4,838
Others	1,314	74	4,118	5,789
Total	7,177	2,117	26,340	31,981

#### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,855	221	15,404	1,600
Armour & Co.	2,818	285	14,003	2,118
Swift & Co.	2,058	281	8,328	1,200
Sacks Pkg. Co.	75	4	...	...
Smith Bros. Pkg. Co.	47	18	10	...
Local butchers	70	11	...	...
Order buyers and packer shipments	1,827	49	15,206	...
Total	9,750	809	53,047	5,377

#### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,314	302	4,251	170
Wilson & Co.	1,451	296	4,070	93
Other butchers	119	...	4,005	...
Total	2,884	598	8,726	263

#### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,078	430	11,153	553
Dold Pkg. Co.	465	27	4,566	...
W. D. Beef Co.	35	...	...	...
Dunn & Ostertag Co.	111	...	...	...
Keefe-LeStourgeon Co.	66	...	...	...
Total	1,753	457	15,719	553

#### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,005	233	2,085	2,291
Armour & Co.	802	227	2,528	2,792
Haynes-Murphy	567	158	1,613	...
Others	526	280	567	286
Total	2,890	907	6,791	5,369

#### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,623	2,403	7,558	353
Kingman & Co.	1,599	1,047	11,345	100
Armour & Co.	310	60	3,425	36
Indianapolis Abat. Co.	1,566	128	...	68
Hilgenier Bros.	81	...	1,943	...
Brown Bros.	85	...	...	1
Bell Pkg. Co.	161	...	362	...
Schusler Pkg. Co.	39	...	272	27
Riverview Pkg. Co.	14	...	178	...
Meyer Pkg. Co.	36	...	21	203
Ind. Prov. Co.	21	...	118	...
A. Wabnitz	21	...	50	41
Hoosier Abat. Co.	33	...	...	...
Manas Hartman & Co.	48	...	11	46
Steinmetz Pkg. Co.	...	35	...	28
Others	206	65	501	70
Total	5,882	3,943	25,419	747

#### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund.	114	61	151	...
Sam Gall	...	28	...	300
J. Hillberg's Sons.	174	...	...	50
Ideal Pkg. Co.	41	13	727	...
Gus Juengling	219	...	...	82
E. Kahn's Sons Co.	613	393	4,500	203
Kroger Groc. & Bak. Co.	334	171	2,967	...
Lohrey Pkg. Co.	5	...	259	...
H. H. Meyer Pkg. Co.	35	...	2,648	...
Wm. G. Rehn's Sons.	171	36	...	...
A. Sander Pkg. Co.	10	...	1,705	...
J. Schlachter's Sons.	234	281	...	102
J. & F. Schroth Pkg. Co.	26	...	3,212	...
J. Vogel & Son.	8	11	391	...
Total	1,984	1,064	16,420	726

#### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Pinkerton Pkg. Co.	1,838	8,285	10,040	80
Swift & Co., Harrison	...	...	...	...
Layton Co.	...	619	...	...
R. Gunz & Co.	82	45	79	...
Armour & Co., Milw.	362	4,133	...	...
Armour & Co., Chicago	434	...	...	...
N. Y. B. D. M. Co., N.Y.	...	...	...	...
Bimble, Harrison, N. J.	...	...	787	...
Corkran, Hill, Balt., Md.	...	...	191	...
Peoples Pkg. Co., Clev.	24	...	...	...
Butchers	245	469	25	61
Traders	176	132	8	...
Total	2,703	13,094	11,708	147

#### RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending April 30, 1927, with comparisons:

#### CATTLE.

	Week ending April 30.	Prev. week.	Cor. week.
Chicago	21,393	25,359	34,868
Kansas City	17,957	19,627	20,669
Omaha	17,335	19,315	27,183
St. Louis	8,865	10,583	21,904
St. Joseph	7,177	8,479	10,275
Sioux City	9,750	9,976	12,409
Indianapolis	2,884	3,926	3,468
Indianapolis	5,882	6,843	8,668
Cincinnati	1,984	1,347	1,815
Milwaukee	2,793	2,860	2,327
Wichita	1,753	1,917	3,473
Denver	2,061	2,001	3,473
St. Paul	...	5,181	12,587
Total	100,700	119,512	161,054

#### HOGS.

	Week ending April 30.	Prev. week.	Cor. week.
Chicago	96,700	122,200	100,000
Kansas City	38,085	43,513	32,278
Omaha	58,133	61,879	60,883
St. Louis	36,966	41,143	81,423
St. Joseph	26,340	22,142	12,296
Sioux City	53,947	57,327	43,791
Indianapolis	8,726	9,830	4,660
Indianapolis	25,419	28,619	29,074
Cincinnati	16,420	14,703	13,445
Milwaukee	11,708	11,432	10,299
Wichita	15,719	17,394	10,891
Denver	6,791	5,015	10,039
St. Paul	...	46,111	52,870
Total	394,004	462,708	470,910

#### SHEEP.

	Week ending April 30.	Prev. week.	Cor. week.
Chicago	35,457	36,328	64,318
Kansas City	23,594	25,240	27,836
Omaha	23,312	20,183	26,472
St. Louis	7,405	5,978	8,848
St. Joseph	31,981	23,317	22,334
Sioux City	5,377	6,996	2,373
Indianapolis	265	83	48
Cincinnati	747	1,065	1,043
Milwaukee	726	748	843
Wichita	147	161	292
Denver	553	995	701
St. Paul	5,369	3,728	6,607
Total	184,993	136,156	161,011

### RECEIPTS AT CENTERS.

#### SATURDAY, APRIL 30, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	100	4,000	4,000
Kansas City	800	2,000	...
Omaha	300	5,500	3,800
St. Louis	300	5,000	100
St. Joseph	100	2,500	6,200
Sioux City	100	6,000	300
St. Paul	200	1,200	600
Indianapolis	200	400	...
Fort Worth	100	500	...
Milwaukee	...	100	...
Denver	300	500	7,300
Louisville	...	400	200
Wichita	1,500	1,900	200
Indianapolis	200	2,500	100
Pittsburgh	200	1,200	500
Cincinnati	100	1,900	...
Buffalo	100	500	200
Cleveland	100	500	200
Nashville	...	200	100
Toronto	100	400	200

#### MONDAY, MAY 2, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	17,000	46,000	15,000
Kansas City	13,500	16,000	10,000
Omaha	6,500	12,500	10,000
St. Louis	4,500	17,100	1,800
St. Joseph	1,500	2,400	6,000
Sioux City	3,000	12,000	300
St. Paul	4,000	7,000	100
Oklahoma City	1,000	1,100	...
Fort Worth	5,500	1,900	1,300
Milwaukee	200	700	100
Denver	3,200	1,800	2,500
Louisville	1,200	1,100	400
Wichita	4,800	4,800	700
Indianapolis	1,200	4,000	100
Pittsburgh	1,200	4,000	4,000
Cincinnati	1,600	8,900	300
Buffalo	1,800	10,500	8,000
Cleveland	800	5,500	3,900
Nashville	400	800	300
Toronto	3,100	1,300	200

#### TUESDAY, MAY 3, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	23,000	12,000
Kansas City	8,000	9,000	7,000
Omaha	5,500	11,500	5,000
St. Louis	4,500	18,500	2,200
St. Joseph	3,000	6,000	4,000
Sioux City	3,000	10,000	300
St. Paul	2,000	7,500	100
Oklahoma City	700	1,000	100
Fort Worth	3,000	700	300
Milwaukee	800	3,500	100
Denver	600	1,200	...
Louisville	200	300	...
Wichita	2,400	3,700	400



## HIDE AND SKIN MARKETS

## Chicago.

**PACKER HIDES.**—There was a fair trade in packer hides during the week, generally at steady prices; however, butt branded steers, which had not sold on the last general advance, moved up on a par with other descriptions.

Sales of around 75,000 hides, mostly Aprils, were reported during the week to date. With the exception of heavy native steers and heavy Texas steers, stocks generally continue in a well sold up condition. Some tanners decline to trade at present levels but killers apparently are having little difficulty in moving hides on this market, especially light weight stocks.

Spread native steers quoted nominally around 18½¢. One packer sold 2,000 heavy native steers early at 16¢. Sales of 4,400 April extreme native steers at 16¢, a steady price.

Around 8,100 April butt branded steers sold at 15½¢; this was an advance of ½¢ over previous sales and brought butts up on a par with other descriptions. Around 14,000 April Colorados sold at 15¢, a steady price. Heavy Texas steers inactive and quoted nominally at 15½¢; light Texas steers last sold at 14½¢ and quoted nominally on that basis. Extreme light Texas steers sold in a small way, around 2,000 bring 14½¢ for April.

Sales of around 12,000 or more heavy native cows reported at 15¢, and a car of St. Pauls at 15½¢, the usual premium of ½¢ for that point. Light native cows in strong demand; around 20,000 Aprils moved at steady price of 16¢. Sales of 8,200 branded cows at 14½¢ for Aprils.

One packer sold a car of native bulls at 11½¢, these being mostly March, with a few Februarys. Branded bulls quoted nominally around 10¢.

**SMALL PACKER HIDES.**—Market firm and fairly well sold up to end of May. Most local killers obtained 16¢ for all-weight native steers and cows and 14½¢ for branded; bulls quoted around 10½¢@11¢ for natives and around 9½¢, nominally, for branded. As a great part of the May productions are reported to have gone to consumers rather than dealers, little activity is expected in this market until June offerings appear.

**COUNTRY HIDES.**—Country hides remain firm; offerings light. Good all-weights, around 47-lb. average, have sold at 14½¢, some moving at 14¢. Heavy steers, 13@13½¢ asked; heavy cows, 12½@13¢ asked, buyers willing to trade at 12¢. Buff weights, 45-60 lb., selling at 13½@14¢. Extremes have sold at 15½@16¢ and more available at these figures, although some choice 25-45 lb. weights are held up to 16½¢. Bulls 9½@10¢, selected, asked. All-weight western branded quoted around 12½¢, Chicago freight.

**CALFSKINS.**—Packer calfskins firm and higher prices being asked; killers claim calfskins have been valued too low, compared with prices obtained on light packer hides. Only a few March skins available around 20¢, and asking up to 21¢ for April skins; buyers holding off.

First salted Chicago city calfskins, as previously mentioned, have sold at 19¢ for the heavy end; however, the 8-10 lb. weights brought only 17½¢; market quoted around 18½@19¢ for straight run, with holders talking up to 20¢ for heavy end and 18½¢ for light. Outside city skins quoted around 17½@18¢. Resalted lots priced 15@17¢, selected. Mixed cities and countries quoted around 15½@16¢.

**KIPSKINS.**—Packer kipskins advanced sharply when one packer sold 1,900 skins toward close of this week, basis 19¢ for northers. One packer sold over-weights earlier at 18¢ for northers and 17½¢ for southers. Branded kips generally quoted around 15@16¢.

First salted Chicago city kipskins fairly well cleaned up and market nominally

around 17½¢, up to 18¢ talked. Resalted lots priced 15½@16½¢, selected. Mixed cities and countries quoted around 15@15½¢.

Packer regular slunks last sold in a fair way at \$1.20, last week. Hairless slunks quoted at 65¢, flat, with around 25 per cent No. 2's.

**HORSEHIDES.**—Market steady. Asking \$5.50@5.75 for choice renderers, with full heads and shanks; good mixed lots priced around \$5.00; ordinary northern country lots quoted around \$4.50.

**SHEEPSKINS.**—Dry pelts quoted 20@22¢ per lb., according to section. Packer shearlings steady; last trading three cars by one packer at 92½¢, a steady price; demand good and more could readily be moved, if available. Pickled skins steady and quoted at \$7.25@7.50 per doz., straight run of lambs; market closely sold up and offerings scarce. Packer wool lambs quoted at \$3.35 per cwt. live lamb at Chicago, and \$3.35 per cwt. salted basis at New York.

**PIGSKINS.**—No. 1 pigskin strips inactive; bidding 7¢, asking 7½¢. Gelatine stocks steady to firm; one car cold at 4½¢, Chicago basis.

## New York.

**PACKER HIDES.**—City packer hide market inactive but firm. One packer with unsold April native steers asking 16¢; other killers sold previously at 15½¢. Branded hides well cleaned up to end of April. Good demand, especially for branded stocks, but killers not offering May hides as yet. Last trading in April butts, two weeks back, at 15¢; Colorados at 14½¢. Spread native steers, 18½¢ asked.

**COUNTRY HIDES.**—Country hides firm but quiet; demand appears more active but offerings being held at strong prices, resulting in little trading. Stocks are generally conceded to be light. Good 25-45 lb. extremes talked up to 16¢; buff weights 13½@14¢ asked.

**CALFSKINS.**—Calfskins firm, in sympathy with the packer market. Good 5-7's generally held at \$1.75; 7-9's at \$2.10, and 9-12's at \$3.10; some quiet trading early in the week reported at \$1.70 for 5-7's and \$2.05 for 7-9's, but not yet confirmed. Veal kips, 12-17 lb., quoted around \$3.15@3.25; 17-lb. up last sold at \$4.15.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending April 30, 1927, 4,530,000 lbs.; previous week, 4,450,000 lbs.; same week, 1926, 3,888,000 lbs.; from Jan. 1 to April 30, 83,172,000 lbs.; same period, 1926, 55,628,000 lbs.

Shipments of hides from Chicago for the week ending April 30, 1927, 4,244,000 lbs.; previous week, 4,507,000 lbs.; same week, 1926, 4,780,000 lbs.; from Jan. 1 to April 30, 93,145,000 lbs.; same period, 1926, 89,754,000 lbs.

## U. S. CASINGS MOVEMENT IN FEB.

Imports and exports of sausage casings into and from the United States during February, 1927, are reported by the U. S. Bureau of Foreign and Domestic Commerce as follows:

## CASINGS IMPORTS.

	Lbs.
Sheep, lamb and goat.....	225,703
Other.....	823,738
Total.....	1,049,441

## CASINGS EXPORTS.

	Lbs.
Hog.....	647,788
Beef.....	2,097,355
Other.....	112,151
Total.....	2,857,294

## SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending April 30, 1927.

## CATTLE.

	Week ending Apr. 30.	Prev. week.	Cor. week. 1926.
Chicago.....	21,393	25,359	34,968
Kansas City.....	22,786	23,747	24,077
Omaha.....	17,473	19,561	27,082
St. Louis.....	8,908	10,583	12,029
St. Joseph.....	8,061	8,461	17,748
Sioux City.....	8,822	8,486	11,136
Cudahy.....	975	890	1,040
Fort Worth.....	7,093	8,135	7,887
Philadelphia.....	1,604	1,586	2,225
Indianapolis.....	4,270	4,019	5,530
Boston.....	1,271	1,211	1,593
New York and Jersey City.....	9,781	8,525	10,479
Oklahoma City.....	3,482	4,793	4,797
Total.....	116,142	126,996	161,512

## HOGS.

	Week ending Apr. 30.	Prev. week.	Cor. week. 1926.
Chicago.....	96,700	122,206	100,009
Kansas City.....	38,448	43,813	32,493
Omaha.....	37,290	44,833	38,857
East St. Louis.....	38,906	41,143	38,024
St. Joseph.....	22,383	19,739	10,200
Sioux City.....	37,954	30,489	30,596
Cudahy.....	9,540	9,071	8,895
Fort Worth.....	8,878	8,245	3,534
Philadelphia.....	18,246	15,544	18,103
Indianapolis.....	22,905	25,427	23,313
Boston.....	11,182	9,258	12,542
New York and Jersey City.....	45,707	42,333	43,235
Oklahoma City.....	8,726	8,830	4,660
Total.....	392,428	421,972	366,052

## SHEEP.

	Week ending Apr. 30.	Prev. week.	Cor. week. 1926.
Chicago.....	35,457	36,328	64,318
Kansas City.....	23,773	25,240	28,010
Omaha.....	23,904	27,700	27,033
East St. Louis.....	7,495	5,978	5,978
St. Joseph.....	25,191	21,838	21,208
Sioux City.....	6,445	6,067	4,117
Cudahy.....	154	217	417
Fort Worth.....	10,181	9,258	9,645
Philadelphia.....	4,332	2,445	6,134
Indianapolis.....	404	281	911
Boston.....	4,021	5,490	7,136
New York and Jersey City.....	36,906	32,247	50,011
Oklahoma City.....	505	75	45
Total.....	178,571	178,171	225,558

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending May 7, 1927, with comparisons, are reported as follows:

## PACKER HIDES.

	Week ending May 7, '27.	Week ending Apr. 30, '27.	Cor. week 1926.
Spread native steers.....	@18½n	@18½n	@14½
Heavy native steers.....	@16	@16	@12½
Heavy Texas steers.....	@15½n	@15½	@12½
Heavy butt branded steers.....	@15½	@15½	@12½
Heavy Colorado steers.....	@15	@15	@12
Ex-light Texas steers.....	@14½	@14½	@11
Branded cows.....	@14½	@14½	@11
Heavy native cows.....	@15½	@15	@11
Light native cows.....	@16	@16	@12½
Native bulls.....	@11½	@11	@9
Branded bulls.....	@10n	@10n	@7½
Calfskins.....	@21x	18½@20x	18½@19½
Kips.....	@19	18½@19x	18½@17
Kips, overwt.....	18N@17½	17	17½@15
Kips, branded.....	@15	@14n	13@13½
Slunks, regular.....	1.20@1.25	@1.30	85@95x
Slunks, hairless.....	@65	@65	80@85
Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies			

## CITY AND SMALL PACKERS.

	Week ending May 7, '27.	Week ending Apr. 30, '27.	Cor. week 1926.
Natives, all weights.....	@16	@16	@12
Branded hds.....	@14½	@14½	@11
Bulls, native.....	@10½	@10½	@9
Branded bulls.....	@9n	@9n	@7
Calfskins.....	18½@19x	18	18½@19½
Kips.....	17½@18	17	17½@15
Slunks, regular.....	1.00@1.05	1.00@1.05	50@77½
Slunk, hairless.....	@55	@55	25@30n

## COUNTRY HIDES.

	Week ending May 7, '27.	Week ending Apr. 30, '27.	Cor. week 1926.
Heavy steers.....	13@13½x	12½@13x	10@10½
Heavy cows.....	12½@13x	12½@13x	9@9½
Butts.....	13½@14	13½@14	9½@10
Extremes.....	15@16	15@16	11½@12½
Bulls.....	9½@10x	9½@10x	7@7½
Calfskins.....	14@15n	14@15n	12½@13½
Kips.....	14@15n	14@15n	10½@11½
Light calf.....	1.00@1.10	1.00@1.10	55@70
Deacons.....	1.00@1.10	1.00@1.10	55@60
Slunks, regular.....	.60@.75	.60@.75	55@60
Slunks, hairless.....	.20@.25	.20@.25	15@20
Horsehides.....	4.50@5.75	4.50@5.75	3.50@4.25
Hogskins.....	.40@.50	.40@.50	.20@.25

## SHEEPSKINS.

	Week ending May 7, '27.	Week ending Apr. 30, '27.	Cor. week 1926.
Packer lambs.....	1.75@2.25	1.75@2.40	
Pks. shearings.....	@82½	92½@97½	@130
Dry pelts.....	.20@.22	.20@.22	.22@.24



# ICE AND REFRIGERATION

## ICE NOTES.

Construction has been begun on the large modern cold storage plant which is to be erected in Halifax, N. S., according to recent reports.

Work has already started on the enlarging of the refrigerating rooms of the Merchants Packing Co., in Los Angeles, Calif.

O. J. Morris has incorporated the Hollywood Cold Storage Co., in Hollywood, Fla.

With a capital stock of \$255,000, the Jersey City Cold Storage Co., of Boston, Mass., has been incorporated by Allen T. Rogers, Boston; David J. Donahue, Arlington, Mass., and Clarence J. Lamb, Pawtucket, R. I.

A cold storage warehouse, to cost \$50,000, will be erected in Manchester, Mo.,

by the St. Louis County Ice & Cold Storage Co.

A cold storage warehouse is to be erected in the North Hornhill section, Tex., by the Southern Ice & Cold Storage Co., of Houston, Tex.

J. Hill and C. L. Noble have incorporated the Galen Cold Storage Co. in Clyde, N. Y., with a capital stock of \$100,000.

Additions and improvements are being made on the Sterling Ice Co., of Sterling, Ill., which was recently bought by the Carey Ice & Storage Co., of Hutchinson, Kans. A modern cold storage room is being built. Manager of the company is C. M. Way of Hutchinson.

The Consumers' Ice & Cold Storage Co., of El Paso, Tex., will hereafter be known as the Consumers' Ice & Fuel Co.

Fire recently destroyed the Nicholasville Ice & Cold Storage plant in Nicholasville, Ky.

The ice and cold storage plant of H. P. Duncan, Catskill, N. Y., was recently damaged by a \$50,000 fire.

Damages amounting to \$10,000 resulted from a fire in the plant of the Union Ice & Storage Co., Reedsdale street and Beaver avenue, Pittsburgh, Pa.

The capital of the Laurel Ice & Packing Co., Laurel, Miss., has been increased from \$50,000 to \$100,000.

The Walker Properties Association, Austin, Tex., of which W. F. Gohlke is manager, plans to erect a \$50,000 cold storage plant on West Fourth street in Austin.

Plans are being made for the construction of a cold storage plant between Doloresa and Nueva streets in San Antonio, Tex., by the Merchants' Transfer Co. Franklin Canaday, 215 Main avenue, is president of the company.

William Burns and associates of Harlingen, Tex., plan to erect a \$100,000 cold storage plant in Weslaco, Tex. Mr. Burns also plans to erect cold storage plants at San Benito and other cities in Texas.

The Jackson Gin, Ice and Cold Storage Co., Jonesboro, La., has been incorporated with a capital stock of \$50,000. Incorporators are O. E. Hodge, Ruston, La., W. R. Guess and J. S. Hunt, both of Hodge, La.

## PURGING COOLING SYSTEM.

"Purging the Ammonia Compression Plant" is the subject of a paper prepared by J. Hepburn and read at the annual conference of the Victorian Institute of Refrigeration at Victoria, Australia. Because of its interest and timeliness for persons throughout the country interested in refrigeration, parts of the paper are herewith reproduced:

To get best results from ammonia in a compressor it is imperative that it should be free from all foreign matter and other gases. Lubricating oil is one of the chief impurities.

Another source of contamination is due to the entrance of air when the compressor is opened up for examination and repair. Air also passes by the glands, while the piston reciprocates. Oil retards the natural action of the ammonia, clinging to the pipes of the condenser, thereby reducing the cooling effect of the water.

It is carried along by the ammonia and interferes with the working of the liquid valves, finally getting into the low temperature side, where it reduces the efficiency of the evaporating coils and tends to make the ammonia froth and carry over to the compressor.

## Air Causes Trouble.

The presence of air and foreign gases in the system is another source of contamination, and frequently the cause of low efficiency and costly running.

Before touching on the curative side of these evils, it might be well to consider the preventive aspect of the case. Given good conditions at the stuffing box, the piston rod alignment and parallel throughout its length, the valves and piston rings in good order, it will then be possible to operate with the minimum amount of oil.

Considering the introduction of non-condensable gases, moisture, etc., from the preventive point of view, much may be done by careful practice. The pumping of an excessive vacuum is a fruitful source of the introduction of air into the system and should be avoided whenever possible.

When this obtains considerable heat is generated at the gland, which is then slacked back, and the evil intensified. This is very often the case where ammonia is being exhausted from a low level, and is probably cold, but the position can be



## Mundet Jointite Cork Board

### Complete Cork Insulation Service

It is no longer necessary for plant owners to worry about insulation for cold storage or for cold pipe lines. The House of Mundet has effectively solved that problem and now takes care of EVERY DETAIL.

## WE ADVISE

Our Practical Refrigerating Engineers, located over the entire United States, are always glad to help solve cold insulation problems. They will not make you feel obligated to buy from us. Their advisory service is absolutely free.

## WE SELL

Our sales offices, also, cover the entire United States. If you want to talk to a Mundet salesman just say the word.



## Mundet Jointite

TRADE MARK

## Cork Pipe Covering

## WE INSTALL

Our contract department is equipped to take care of every installation detail all the way from shipping the materials to the job, to applying, and finishing. Put the installation work in our hands and you do not take any chances whatever. In that way you can be assured that all work will be done properly.

Ask for prices or any other information you may want

## L. Mundet & Son, Inc.

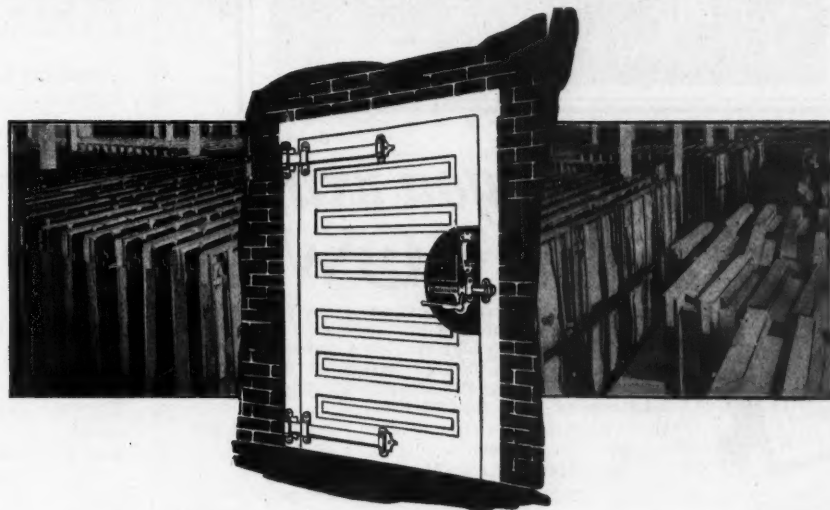
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HILLSIDE

NEW JERSEY

New York Office: 461 Eighth Avenue, New York City

# Why Jamison prices are as low as they are



There are Cold Storage and Freezer Doors that are "cheaper" (selling price alone considered) than Jamisons. But there could not be a door "equal" to a Jamison at *less* than the Jamison price.

Obviously, economizing in design—in materials—in workmanship—can bring down the selling price of cooler doors. But in Jamison Doors, the economizing is present *only* in the fact that we turn out mass production. There is no skimping of insulation or of hardware; no substitution or hurrying at any point. If we were making only *one* door at a time instead of one hundred, we could not make that one door any finer than we actually make each one in our volume lots.

Consequently, each Jamison Door is the finest that a group of seasoned craftsmen can produce. Consequently, too, each Jamison price is lower than could be offered elsewhere—even if doors of equal quality were produced anywhere else. The simple

reason is that Jamison—outselling the output of all other cooler door manufacturers combined—enjoys unequalled, cost-lowering, *volume* advantages.

There are more Jamison Doors in use—there are more Jamison Doors bought year after year—than all other makes of Cooler and Freezer Doors put together.

When you buy a Jamison, you are certain of getting the utmost *proven* protection per dollar invested.



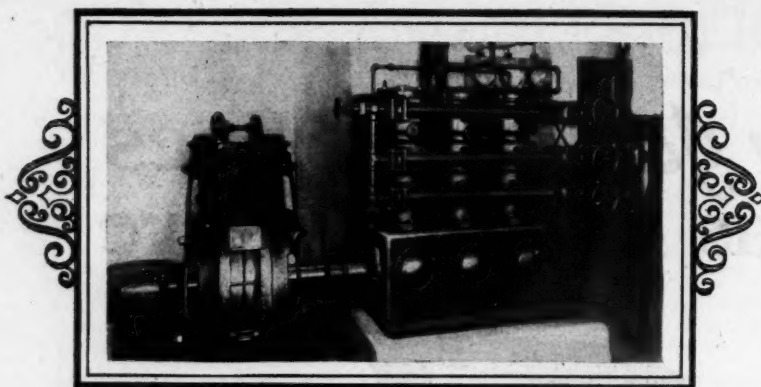
Write—RIGHT NOW—for our new catalog No. 13. It brings you complete information on Jamison Cooler and Freezer Doors, Automatic Ice Chutes, and other Jamison protective products.

When you install a Jamison, you are increasing the value of your plant with a door which, under normal conditions—and even worse than normal conditions—will serve perfectly, perpetually. When you order a standard Jamison Cooler or Freezer Door, your shipment is made promptly from our large *ready-to-ship stock*. When you order a *special size* Jamison Door, you command the facilities of a highly organized plant in position to give special orders *special attention*.

## Jamison Doors

Jamison Cold Storage Door Co.

Hagerstown, Maryland, U. S. A.



## COLD~as you want it with a HOWE



Send for our  
complete catalog.

Howe Multiple Effect compressors are designed to operate at two different low pressures, making it possible to maintain high and low temperatures with one machine at a decided saving in power consumption. Why buy two compressors when one will take care of your requirements? Howe compressors are built in all sizes to meet any refrigeration problem.

HOWE ICE MACHINE CO.  
2825 Montrose Avenue, Chicago

## HOWE Dependable Refrigeration

greatly relieved by the application of heat to the part exhausted.

### A Pump-Out Compressor.

In large plants a small pump-out compressor should be part of the equipment, as it saves considerable wear and tear on the main machines, is convenient to operate and soon pays for itself by the ammonia saved and the better condition obtained.

In all opening up operations for inspection and repair, any time and trouble spent in getting rid of the air or as much of it as is possible is amply repaid in the more satisfactory conditions obtaining when under way again.

All joints when being replaced should be clean cut with a joint cutter and no pieces of fibre allowed to get into the system. The practice of using cotton waste for the cleaning of parts of the

compressor system is not advisable, as it is liable to come to pieces and adhere to the surfaces. Cloths or rags are more suitable for this purpose.

In all cases where fibre packings are used the introduction of particles into the systems is unavoidable. The conditions of the gland in the best of regulated plants are at times severe, and the work of packing is thus very strenuous. The ideal packing would appear to be a self-adjusting metallic packing.

### Removing Impurities From System.

On the curative side the watchwords should be perseverance and unremitting attention. Regarding the compressor as the main source of contamination it should be the aim to rectify and purge as close to it as is practicable. With oil it is important that it be withdrawn after it has done its work on the piston

rod, valves, cylinder walls, etc., and before it has a chance to enter the condenser coils.

Most compressors are fitted with a receiver on the discharge side, and it appears to be good practice to be able to blow over from this into the receiver connected with the low pressure side, and from where it can be withdrawn with a minimum loss of ammonia.

This operation can be carried out when under way, and, if done regularly, it helps the discharge gas to purge itself of oil, and prevents each discharge of gas from impinging on what would in time become a surface of oil equal to the cross area of the receiver.—Refrigerating World.

### MARCH CANADIAN LIVESTOCK.

Summary of top prices for livestock at leading Canadian centers for the month of March, 1927, with comparisons, are as follows:

BUTCHER STEERS. 1,000-1,200 lbs.			
	March, 1927.	Jan.-Feb., 1927.	March, 1926.
Toronto	\$ 8.50	\$ 7.70	\$ 8.50
Montreal	8.00	7.65	8.25
Winnipeg	8.00	7.25	8.75
Calgary	9.00	6.50	8.50
Edmonton	8.00	6.75	8.50
Pr. Albert	6.50	6.00	5.75
Moose Jaw	7.50	7.00	6.50

VEAL CALVES.			
Toronto	\$14.00	\$15.00	\$14.50
Montreal	12.00	12.25	11.50
Winnipeg	11.00	12.00	10.50
Calgary	10.50	9.00	8.00
Edmonton	11.00	11.00	10.00
Pr. Albert	7.00	6.50	6.00
Moose Jaw	11.00	11.00	9.00

SELECT BACON HOGS.			
Toronto	\$12.77	\$13.32	\$15.63
Montreal	13.35	12.00	14.75
Winnipeg	11.06	11.82	14.57
Calgary	12.21	12.48	14.75
Edmonton	12.10	12.21	14.30
Pr. Albert	11.27	11.38	14.13
Moose Jaw	11.82	11.03	14.79

GOOD LAMBS.			
Toronto	\$14.50	\$14.00	\$14.50
Montreal	11.50	11.00	14.00
Winnipeg	11.75	11.75	12.00
Calgary	11.00	10.90	11.50
Edmonton	11.50	11.50	12.25
Pr. Albert	10.50	9.00	11.50
Moose Jaw	11.50	11.00	12.00

\* Spring Lambs per head.

### BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending April 30, 1927, with comparisons:

	Week ending April 30.	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	2,344	2,570	2,516
Cows, carcasses	2,641	3,025	1,235
Bulls, carcasses	45	11.40	36
Veals, carcasses	2,024	1,862	501
Lambs, carcasses	10,457	10,312	11,114
Mutton, carcasses	386	743	410
Pork, lbs.	317,304	407,681	384,401
Local slaughters:			
Cattle	1,271	1,211	1,893
Calves	4,006	3,166	2,885
Hogs	11,183	9,238	12,842
Sheep	4,021	5,490	7,136

### NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ending April 30, 1927, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,352	10,875	4,241	11,903
New York	1,165	4,219	20,714	4,234
Central Union	3,065	1,871	670	19,032
Total	7,582	16,965	25,625	35,169
Previous week	6,821	18,728	22,310	25,077
Two weeks ago	9,328	18,573	24,175	40,638

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

### Get the 1927 Stevenson Door Book FREE

It tells why Stevenson Regular Doors are the quickest, easiest, tightest sealing of all regular doors.

Tells all about the Stevenson's 1922 Door Closer; the Stevenson "Door that Cannot Stand Open;" the Stevenson Overhead Track Door with positive acting port shutter.

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All Kinds of Refrigerator Construction

Glenwood Avenue  
West 12nd St.

**JOHN R. LIVEZEY**

PHILADELPHIA, PA.



**COOLING THE MEAT MARKET.**

Efficient refrigeration is of great importance to the progressive retail meat man. More and more retailers are realizing this fact and are constantly installing new machinery in their cooling rooms.

The York Manufacturing Co., York, Pa., manufacturers of ice making and refrigerating equipment, lists the following retailers who have recently installed York machinery:

George & Angelo Meat Market, Santa Clara, Calif., a 1-ton self-contained refrigerating machine.

I. S. Burka Meat Market, Washington, D. C., a 1-ton self-contained refrigerating machine.

Piggly-Wiggly Store and Meat Market, Haines City, Fla., a 2-ton self-contained refrigerating machine.

Jacob Binder Grocery and Meat Market, Fox and La Salle streets, Aurora, Ill., one 8-ton self-contained refrigerating machine.

Frank J. Steinacker & Son Meat Market, 2124 South Calhoun street, Fort Wayne, Ind., one 2-ton self-contained refrigerating machine.

City Meat Market, Rockwell City, Ia., one 2-ton refrigerating machine.

C. F. Vissman & Co. Meat Market, 208 South Second street, Louisville, Ky., one 3-ton refrigerating machine.

Jaack's Meat Market, Bellingham, Minn., one 2-ton self-contained refrigerating machine.

Jacob Schorn, Mankato, Minn., a 1-ton self-contained refrigerating machine.

Joseph Rolfes Meat Market, Marshall, Minn., one 2 1/4-ton refrigerating machine.

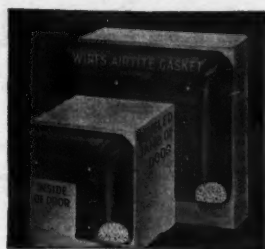
George H. Root Meat Market, Avon, N. Y., one 2-ton self-contained refrigerating machine.

Merkel Brothers Meat Market, New York Avenue Arcade, Jamaica, L. I., N. Y., one 2-ton self-contained refrigerating machine.

Charles L. Briggs Meat Market, 409 Plymouth avenue, South, Rochester, N. Y., one 2-ton self-contained refrigerating machine.

H. E. Yingling Meat Market, Toledo, Ohio, one 10-ton refrigerating machine.

Graff & Scribner Meat Market, 6 Church street, Gloversville, N. Y., one 2-ton self-contained refrigerating machine.



## Wirfs Gasket will save ice

The cold air that leaks out of your refrigerators and storage rooms, through the cracks around the doors doesn't do you any good. Refrigerating and cold storage plants everywhere have learned that this patented gasket will more than pay for its cost in the ice and refrigeration saved.

## Wirfs PATENTED "AIRTITE" Gasket

is a flexible, insulated, rubberized strip that hermetically seals doors, keeping the warm air out and the cold air in. It comes in five different sizes to fit any door. Write today for prices and samples so that you can start that saving now.

**E. J. Wirfs Organization, Inc., 113 S. 17th St., St. Louis, Mo.**

Homer Koontz Meat Market, Indiana, Pa., one 2-ton refrigerating machine.

Joseph A. Briggs, Meat Market, 91 Reynolds street, Rochester, N. Y., one 2-ton self-contained refrigerating machine.

Joseph Vettel Meat Market, 454 South Broadway, Yonkers, N. Y., one 4 1/2-ton refrigerating machine.

P. D. Lutz Meat Market, 129 Cuyahoga Falls avenue, Akron, Ohio, one 1-ton self-contained refrigerating machine.

Dankworth Brothers Meat Market, Ballaire, Ohio, one 2-ton self-contained refrigerating machine.

R. H. Huebscher Meat Market, 530 Magnolia street, Toledo, Ohio, one 2-ton self-contained refrigerating machine.

Joseph Sturtz Meat Market, 1225 Nevada street, Toledo, Ohio, one 2-ton self-contained refrigerating machine.

Edwin Laudermilch Meat Market, Cleona, Pa., one 2-ton self-contained refrigerating machine.

Karl Vetter Meat Market, Erie, Pa., one 2-ton self-contained refrigerating machine.

C. A. Frantz Meat Market, Dallas, Pa., one 2-ton self-contained refrigerating machine.

J. K. Trautman Meat Market, 1014 Cumberland street, Lebanon, Pa., a 1-ton refrigerating machine.

Joseph A. Kalman Meat Market, Perryopolis, Pa., one 2-ton self-contained refrigerating machine.

Rogers & Langan Co. Meat Market & Grocery, Scranton, Pa., one 8-ton self-contained refrigerating machine.

G. R. Morgret Meat Market, Lumberport, W. Va., one 2-ton self-contained refrigerating machine.

Perry & Pancake Meat Market, Milton W. Va., one 1-ton self-contained refrigerating machine.

Schneider Brothers Meat Market, Menomonie, Wis., one 2-ton self-contained refrigerating machine.

If meats get wet and slimy in your ice box, write to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

## MATHIESON AMMONIA

is made by a Mathieson process, in a Mathieson plant, and sold under the Mathieson "Eagle-Thistle" trade mark. It is backed by the same resources that have built the Mathieson reputation for uniform dependability.

CAUSTIC SODA  
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BLEACHING POWDER  
ANHYDROUS AMMONIA  
AQUA AMMONIA



The MATHIESON ALKALI WORKS Inc.  
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## Chill Hogs the Modern Way

**QUICKLY**—To secure rapid turnover  
**THOROUGHLY**—To avoid souring troubles  
**PROPERLY**—To avoid frost in the meat  
**ECONOMICALLY**—To save 25% refrigeration  
**BLOOM'S SYSTEMS OF BRINE SPRAY  
REFRIGERATION**

Unequalled for Quick Chill  
Combine Engineering Skill with Wide Experience

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Air Conditioning Systems  
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Cooling and Ventilation  
Summer Sausage Drying

## S. C. BLOOM & COMPANY

Engineers—Contractors—Manufacturers

Monadnock Block

"Specialists to Packers"

Chicago, Ill.

# Chicago Section

George M. Foster, secretary of John Morrell & Co., Ottumwa, Ia., was a Chicago visitor this week.

Ernest Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind., visited in Chicago again this week.

E. C. Starr, general manager of the North Packing & Provision Co., Boston, was in Chicago last week.

Isaac Powers, of the Home Packing & Ice Co., Terre Haute, Ind., transacted business in Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 34,031 cattle, 17,430 calves, 72,523 hogs and 31,936 sheep.

P. J. DeKoster, director of the Holland-American Products Company, Rotterdam, Holland, spent a few days in Chicago this week, calling on the trade.

Emerson Decker, son of Jay E. Decker, president of Jacob E. Decker & Sons, Inc., Mason City, Ia., and a chip off the old block, made a trip to the city during the week.

R. D. Oilar, well-known vegetable oil and compound expert and engineer, has returned from an extended stay in South America, where he installed and operated a plant in Colombia. He is now in Monterrey, Mexico, where he has been supervising improvements to a refinery and compound and soap plant which have resulted already in a great improvement in the company's product.

Provision shipments from Chicago for the week ending April 30, 1927, with comparisons, are reported as follows:

	Last week.	Prev. week.	Cor.
Cured meats, lbs.	12,004,000	11,590,000	17,400,000
Fresh meats, lbs.	34,307,000	39,110,000	41,987,000
Lard, lbs.	7,165,000	8,068,000	7,005,000

## Sentence Sermons

Written for THE NATIONAL PROVISIONER  
by Roy L. Smith.

### GOOD FORTUNE—

- Never comes just because we wish for it.
- Seldom gives any man more than he thinks he deserves.
- Brings opportunity but it never brings character.
- Has been many a man's undoing.
- Is never the best fortune until we have worked for it.
- Seldom smiles upon the cowardly.
- Sometimes comes in the disguise of bad fortune.

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending April 30, 1927, on shipments sold out were as follows: Cows, common to good, 11@15c; steers, common to medium, 14@16.50c; steers, good to choice, 17@20c; and averaged 15.58c a pound.

Otto Blaurock, for many years general manager of the Western Packing & Provision Co., has resigned and is preparing for a nice, long trip abroad for a well-earned vacation. Mr. Blaurock is one of the best-known figures in the packing field, and he will be missed during his absence, especially in trading circles.

## ARMOUR & CO. 60 YEARS OLD.

For 60 years the meat packing business of Armour & Company has been growing and flourishing until it has attained proportions which its founder, Philip D. Armour, probably never dreamed when he established his first plant in 1867 in a humble little frame building on Archer Road in Chicago.

In commemoration of the company's 60th birthday, an anniversary number of the Armour Magazine has been published. It is devoted entirely to stories and pictures of the early days of the company, accounts of its progress, and comparisons of present day methods with those of the earlier years.

The book is an interesting combination of 1867 and 1927. Side by side with pictures of the tiny building of 60 years ago, with its primitive equipment, are illustrations of the modern plants and modern machinery necessary to keep pace with present-day progress.

Interspersed with pictures of present officials are pictures of the office force 45 years ago, the cattle killing crew of 1887, and the paymaster's staff of the early days.

Special articles trace the "60 years of progress," list chronologically the high points in Armour and Company history, and pictures, "Armour and Company Today."

Philip D. Armour, first vice-president of the company, discusses briefly "Merchandising Our Products." Other features of the merchandising end of the business are discussed by W. W. Shoemaker in "World-wide Distribution"; Beecher Starbird under "Car Routes Serve 10,000 Communities with Armour and Morris Products"; and G. A. Eastwood on "Selling Through Branch Houses."

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Engineers & Architects  
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perience. Lower construction cost. Higher  
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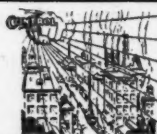
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Provisions, Oils, Greases and Tallow  
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**Pine & Munnecke Co.**  
Packing House & Cold Storage  
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## PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

### ABATTOIR PACKING AND COLD STORAGE PLANTS

Manhattan Building, Chicago, Ill.

Cable Address, Pacarco



The "Eighteen Packing Plants" of the company are talked of in an article by Arthur Meeker and Lester Armour, with a discussion of "Plant Operations" by Myrick D. Harding, general superintendent of the company.

W. C. White writes on "Hog Buying," and H. C. Carlson, in charge of pork operations, has something to say of pork as a "major division" of the business. Within this department C. L. Overaker describes the fresh pork department under his management, and G. H. Dunlap and P. A. Dett the smoked meats department.

"Beef, Veal and Lamb Problems" are discussed by Vice-President T. G. Lee, in charge of the beef, small stock and branch houses. V. H. Munneke talks of the art of cattle buying, L. B. Dodd of "Selling Carcass Beef," and Thomas Wilkinson of "Beef Distribution."

"Four Important Service Departments of Armour and Company" are described by A. Watson Armour. "Don't Forget Oleomargarine" is a contribution of H. H. Kamsler, and "Lard, the Standard Shortening," is contributed by E. E. Chandler and G. G. Fox.

Descriptions of the work of many other departments and their relation to the organization as a whole include those of the Livestock Bureau by Col. Edward N. Wentworth, the pharmaceutical laboratories, by A. C. Henderson, and gutstrings, by H. O. Gable.

The cover of this anniversary edition, done in color, pictures a family of 1867 gathered around a table anticipating the serving of an Armour "Star" ham, which forms the high light of the picture.

### CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending April 28, 1927, with comparisons:

#### BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended Apr. 28.	Previous week.	Same week, 1926.
Toronto	\$ 9.15	\$ 8.75	\$ 8.40
Montreal	8.62	8.75	7.62
Winnipeg	8.50	8.75	7.25
Calgary	9.00	9.00	6.35
Edmonton	9.50	9.00	6.50
Pr. Albert	7.00	7.00	.....
Moose Jaw	8.75	8.50	5.50

#### VEAL CALVES.

Toronto	\$12.00	\$13.50	\$13.00
Montreal	8.50	8.00	8.25
Winnipeg	12.00	12.00	11.00
Calgary	10.50	10.50	9.50
Edmonton	12.00	12.00	9.00
Pr. Albert	6.50	7.00	.....
Moose Jaw	11.00	10.00	7.00

#### SELECT BACON HOGS.

Toronto	\$11.40	\$11.95	\$15.63
Montreal	12.35	11.75	15.25
Winnipeg	10.45	11.27	15.12
Calgary	11.55	11.55	14.85
Edmonton	10.45	11.27	14.85
Pr. Albert	10.17	10.72	14.02
Moose Jaw	11.00	11.27	14.57

#### GOOD LAMBS.

Toronto	\$15.00	\$14.00	\$15.00
Montreal	10.00	10.00	15.00
Winnipeg	12.00	12.00	.....
Calgary	12.00	12.00	.....
Edmonton	.....	.....	.....
Pr. Albert	.....	.....	.....
Moose Jaw	12.50	.....	.....

\* Spring Lambs per head.

### MARCH CANNED MEAT EXPORTS.

Domestic exports of canned meats from the United States during March, 1927, are reported by the Bureau of Foreign and Domestic Commerce, as follows:

	Lbs.
Beef	512,070
Pork	639,269
Sausage	963,471
Other canned meats	506,954

### VISSMAN AND LOUISVILLE JOIN.

A new operating company, to be known as the Vissman-Louisville Company, has been formed by the merging of the C. F. Vissman Company and the Louisville Provision Company, both of Louisville, Ky. The new company began operations on May 2.

The incorporators are Robert E. Vissman, president of the C. F. Vissman Company; Charles H. Knight, vice-president of the Louisville Provision Company, and Fred Forcht, attorney.

The arrangement will provide added operating facilities for each company, and will enable the elimination of duplication of certain operating expenses. Each will maintain its corporate structure, and will continue to feature its own brand of product, and each will market its product through its own sales organization.

The effect of the operation of the two companies by the Vissman-Louisville Company will be not only to maintain



CHARLES H. KNIGHT.

high standards on their products, but to market these products with greater economy and efficiency.

The C. F. Vissman Company was organized in Louisville, in 1876 by H. F. Vissman, grandfather of its present president. The company has been operated during the more than 50 years of its existence by the Vissman family. The Louisville Provision Company was organized in 1910, and it is said to be the largest packinghouse in Kentucky.

The gross sales of the two companies in 1926 are reported to total some \$10,000,000.

The officers of the new company are Henry Knight, chairman of the board of directors; Robert E. Vissman, president; Charles H. Knight, vice-president; J. George Miller, secretary; and George W. Vissman, treasurer.

### FREIGHT HEARING POSTPONED.

The emergency hearing called by the National Perishable Freight Committee for Wednesday, May 11, has been postponed to Tuesday, May 17 at 9 a. m., standard time, it was announced this week. The meeting is called to consider a number of subjects in connection with perishable shipments.

### CHICAGO LIVESTOCK.

#### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 25	16,454	3,702	42,190	12,901
Tues., Apr. 26	8,225	4,854	22,085	10,197
Wed., Apr. 27	7,650	2,530	15,185	8,439
Thur., Apr. 28	9,869	4,862	21,143	11,431
Fri., Apr. 29	1,701	719	14,463	8,658
Sat., Apr. 30	46	98	4,063	3,808
Total last week	43,936	18,755	119,737	56,962
Previous week	56,110	17,352	138,817	48,108
Year ago	50,879	18,150	132,500	90,578
Two years ago	58,095	18,745	134,410	79,061

#### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 25	4,428	7	7,985	4,089
Tues., Apr. 26	2,506	95	5,871	2,856
Wed., Apr. 27	3,907	.....	3,587	3,910
Thur., Apr. 28	3,151	3	4,739	4,825
Fri., Apr. 29	1,108	.....	6,528	2,419
Sat., Apr. 30	251	13	1,063	.....
Total this week	15,108	118	29,008	17,288
Previous week	18,188	378	25,577	10,569
Year ago	20,364	825	33,487	22,655
Two years ago	10,744	423	34,014	16,325

Receipts at Chicago Stock Yards thus far this year to April 30, with comparative totals:

	1927.	1926.
Cattle	200,343	241,519
Calves	71,100	68,715
Hogs	501,706	506,451
Sheep	227,729	314,289

Combined weekly hog receipts at eleven markets for week ending April 30, with comparisons:

	1927.	1926.
Week ending April 30	505,000	514,000
Previous week	.....	517,000
1926	.....	586,000
1925	.....	711,000
1924	.....	698,000
1923	.....	625,000
1922	.....	.....

Combined receipts at seven markets for the week ending April 30, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending April 30	139,000	421,000	174,000
Previous week	164,000	441,000	164,000
1926	207,000	443,000	194,000
1925	171,000	504,000	185,000
1924	171,000	585,000	181,000
1923	174,000	577,000	156,000
1922	182,000	428,000	163,000

Combined receipts at seven points for the year to April 30, with comparisons:

	*Cattle.	Hogs.	Sheep.
1927	2,834,000	8,240,000	3,256,000
1926	3,157,000	8,359,000	3,578,000
1925	3,107,000	10,528,000	3,833,000
1924	3,161,000	12,206,000	3,278,000
1923	3,219,000	11,435,000	3,561,000
1922	2,966,000	8,127,000	3,142,000

\*Previous to 1927 calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top and average price for hogs, with comparisons:

	Average Number weight received lbs.	Prices—Top. Average.
*This week	119,100	246 \$11.00 \$10.25
Previous week	138,817	243 11.50 10.95
1926	132,500	249 13.90 12.50
1925	134,416	231 12.00 11.80
1924	151,612	235 7.60 7.30
1923	171,963	238 8.40 8.00
1922	138,089	241 10.75 10.25

Av. 1922-1926 ..... \$145,700 239 \$10.55 \$ 9.95

\*Receipts and average weight for week ending April 30, 1926, unofficial.

#### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending April 30	\$10.70	\$10.25	\$ 8.35	\$15.55
Previous week	10.80	10.65	8.75	15.40
1926	9.15	12.50	9.15	14.70
1925	10.00	11.60	7.10	14.80
1924	9.65	7.30	7.85	13.95
1923	9.05	8.00	8.35	12.75
1922	8.25	10.25	9.00	14.85

Av. 1922-1926 ..... \$ 9.20 \$ 9.05 \$ 8.20 \$14.50

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending April 30	29,000	89,600	37,600
Previous week	39,922	113,240	37,632
1926	46,515	99,022	67,921
1925	39,281	100,402	62,726
1924	29,700	104,680	48,881

\*Saturday, April 30, estimated.

Chicago packers hog slaughters for the week ending April 30, 1927:

Armour & Co.	13,000
Anglo-American	900
Swift & Co.	10,300
Hammond Co.	3,400
Morris & Co.	4,700
Wilson & Co.	8,000
Boyd-Lunham	2,700
Western Packing Co.	7,700
Roberts & Oake	6,100
Miller & Hart	5,100
Independent Packing Co.	2,200
Brennan Packing Co.	6,400
Agar Packing Co.	4,500
Others	21,700
Total	96,706
Previous week	122,200
1926	100,900
1925	101,800
1924	119,700

(For Chicago livestock see page 52)



# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Thursday, May 5, 1927.

### Green Meats.

Regular Hams—	
8-10 lbs. avg.	@21½
10-12 lbs. avg.	@20½
12-14 lbs. avg.	@19½
14-16 lbs. avg.	@19½
16-18 lbs. avg.	@19
18-20 lbs. avg.	@19
Skinned Hams—	
14-16 lbs. avg.	@21½
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@21
20-22 lbs. avg.	@19½
22-24 lbs. avg.	@18½
24-26 lbs. avg.	@17½
26-30 lbs. avg.	@16½
Picnics—	
4-6 lbs. avg.	@14
6-8 lbs. avg.	@12
8-10 lbs. avg.	@12
10-12 lbs. avg.	@11½
12-14 lbs. avg.	@11½
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@22½
8-10 lbs. avg.	@21½
10-12 lbs. avg.	@20½
12-14 lbs. avg.	@19½
14-16 lbs. avg.	@18½
16-20 lbs. avg.	@16½

### Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@22
10-12 lbs. avg.	@21½
12-14 lbs. avg.	@20½
14-16 lbs. avg.	@20½
16-18 lbs. avg.	@19½
18-20 lbs. avg.	@19½
Boiling Hams—(house run)	
16-18 lbs. avg.	@20
18-20 lbs. avg.	@20
20-22 lbs. avg.	@19½
Skinned Hams—	
14-16 lbs. avg.	@22
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@20½
20-22 lbs. avg.	@20½
22-24 lbs. avg.	@20
24-26 lbs. avg.	@18½
26-30 lbs. avg.	@17½
Picnics—	
4-6 lbs. avg.	@14
6-8 lbs. avg.	@12½
8-10 lbs. avg.	@12½
10-12 lbs. avg.	@12½
12-14 lbs. avg.	@12
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@22
8-10 lbs. avg.	@21½
10-12 lbs. avg.	@21
12-14 lbs. avg.	@18
14-16 lbs. avg.	@17
16-20 lbs. avg.	@17

### Dry Salt Meats.

Extra short clears, 35/45.	@13½
Extra short ribs, 35/45.	@13½
Regular plates, 6-8.	@11½
Clear plates, 4-6.	@9½
Jowl butts.	@8½
Fat Backs—	
8-10 lbs. avg.	@9½
10-12 lbs. avg.	@9½
12-14 lbs. avg.	@10½
14-16 lbs. avg.	@11½
16-18 lbs. avg.	@11½
18-20 lbs. avg.	@12½
20-25 lbs. avg.	@12½
Clear Bellies—	
16-18 lbs. avg.	@15
18-20 lbs. avg.	@14½
20-25 lbs. avg.	@14½
25-30 lbs. avg.	@14½
30-35 lbs. avg.	@14½
35-40 lbs. avg.	@14
40-50 lbs. avg.	@13½

\*Fully cured.

## FUTURE PRICES.

Official Board of Trade Range of Prices

SATURDAY, APRIL 30, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.32½	12.37½	12.25	12.25
July	12.55	12.60	12.41½	12.47½
Sept.	12.80	12.80	12.67½	12.70
CLEAR BELLIES—				
May	15.25	15.25	14.97½	14.97½
July	15.10	15.05	15.00	15.00
SHORT RIBS—				
May	13.95	13.95	13.70	13.70
July	13.75	13.75	13.40	13.45

MONDAY, MAY 2, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.25	12.35	12.22½	12.35b
July	12.50	12.55	12.45	12.52½b
Sept.	12.70	12.75	12.65	12.75
Oct.				12.77½n
CLEAR BELLIES—				
May	14.97½	14.97½	14.80	14.90ax
July	14.97½	14.97½	14.80	14.80ax
Sept.				14.80n
SHORT RIBS—				
May	13.57½	13.60	13.57½	13.60
July	13.45	13.45	13.45	13.45
Sept.				13.40ax

TUESDAY, MAY 3, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.37½	12.40	12.35	12.37½ax
July	12.57½	12.57½	12.50	12.50-52½
Sept.	12.80	12.80	12.72½	12.72½b
Oct.				12.75n
CLEAR BELLIES—				
May	13.60	13.60	13.60	13.60
July	13.35	13.35	13.30	13.35b
Sept.	13.35	13.35	13.35	13.35
SHORT RIBS—				
May	13.60	13.60	13.60	13.60
July	13.35	13.35	13.30	13.35b
Sept.	13.35	13.35	13.35	13.35

WEDNESDAY, MAY 4, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.40	12.45	12.40	12.40b
July	12.55	12.60	12.55	12.57½ax
Sept.	12.77½	12.80-82½	12.75	12.77½b
Oct.	12.80	12.80	12.80	12.80n
CLEAR BELLIES—				
May	14.55	14.70	14.55	14.70ax
July	14.60	14.70	14.55	14.70ax
Sept.				14.65b
SHORT RIBS—				
May	13.37½	13.50	13.37½	13.60n
July	13.37½	13.50	13.37½	13.45
Sept.				13.45n

THURSDAY, MAY 5, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.42½	12.42½	12.37½	12.37½
July	12.57½	12.57½	12.50	12.50ax
Sept.	12.77½	12.80	12.70	12.72½n
Oct.				
CLEAR BELLIES—				
May	14.50	14.50	14.35	14.35
July	14.50	14.50	14.30	14.30
Sept.				14.30n
SHORT RIBS—				
May	13.20	13.20	13.20	13.20
July	13.20	13.20	13.10	13.10ax
Sept.				13.10ax

FRIDAY, MAY 6, 1927.

	Open.	High.	Low.	Close.
LARD—				
May	12.25	12.27½	12.22½	12.25b
July	12.45-42½	12.45	12.35	12.37½b
Sept.	12.65	12.65	12.55	12.57½b
Oct.				12.62½ax
CLEAR BELLIES—				
May	14.00			14.00ax
July	14.00-10	14.10	13.95	13.95ax
Sept.				13.95n
SHORT RIBS—				
May	13.20	13.20	12.80	12.80
July	13.10	13.10	12.85	12.85ax
Sept.				12.85n

## CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday May 5, 1927, with comparisons, were as follows:

	Week ending May 5.	Prev. week.	Cor. week, 1926.
Armour & Co.	7,382	6,946	4,801
Anglo-American Prov. Co.	3,880	3,585	2,008
Swift & Co.	5,113	5,887	6,064
G. H. Hammond Co.	4,230	3,470	3,922
Morris & Co.	5,516	6,546	5,121
Wilson & Co.	4,480	8,157	7,082
Boyd-Lunham Co.	4,183	3,615	3,838
Western Pkg. & Prov. Co.	4,927	5,572	8,874
Roberts & Oake	3,500	6,142	3,954
Miller & Hart	4,567	5,381	4,113
Independent Packing Co.	3,078	2,965	4,780
Brennan Packing Co.	6,041	5,900	5,815
Agar Packing Co.	3,637	3,850	2,275
Total	69,863	73,096	63,437

## CHICAGO RETAIL FRESH MEATS.

### Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	25	22	12
Rib roast, light end.	36	28	20
Chuck roast.	22	18	14
Steaks, round.	40	30	30
Steaks, sirloin, first cut.	40	32	22
Steaks, porterhouse.	50	37	25
Steaks, flank.	28	25	18
Beef stew, chuck.	20	18	12½
Corned briskets, boneless.	24	18	18
Corned plates.	18	12	10
Corned rumps, boneless.	23	22	18

### Lamb.

	Good.	Com.
Hindquarters	45	25
Legs	45	30
Stews	20	15
Chops, shoulder	25	20
Chops, ribs and loin.	45	25

### Mutton.

	Good.	Com.
Legs	26	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin.	35	..

### Pork.

Loins, whole, 8@10 avg.	28	@30
Loins, whole, 10@12 avg.	25	@27
Loins, whole, 12@14 avg.	24	@26
Loins, whole, 14 and over.	24	@26
Chops	28	@32
Shoulders	25	@22
Butts	26	@26
Spareribs	21	@21
Hocks	14	@14
Leaf lard, unrendered.	15	@15

### Veal.

Hindquarters	32	@36
Forequarters	18	@24
Legs	32	@36
Breasts	14	@18
Shoulders	12	@24
Cutlets	6	@40
Rib and loin chops.	35	@35

### Butchers' Offal.

Suet	@ 6
Shop fat	@ 3
Bones, per 100 lbs.	@50
Calf skins.	@15
Kips	@13
Deacons	@12

## CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, 1. c. 1. Chicago.	9%	..
Double refined saltpetre, gran., 1. c. 1.	6%	6%
Crystals	5	7%
Double refined nitrate of soda, f. o. b. N. Y. S. S. carloads.	3%	3%
Less than carloads, granulated.	4%	4
Crystals	5%	5
Kegs, 100@200 lbs., 1c more.	..	..
Boric acid, in carloads, powdered, in bbls. 9	8%	8%
Crystal to powdered, in bbls., in 5-ton lots or more.	9%	9%
In bbls. in less than 5-ton lots.	9%	10
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5%	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago		
bulk		\$6.80
Medium, car lots, per ton, f.o.b. Chicago,		
bulk		9.10
Rock, car lots, per ton, f.o.b. Chicago.		7.60
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans	@5.02	
Second sugar, 90 basis.	None	
Syrup, testing 63 and 65 combined sucrose and invert, New York.	@ .41	
Standard granulated f.o.b. refiners (2%)	@6.10	
Packers' curing sugar, 100 lb. bags, f.o.b.		
Reserve, La., less 2%	@5.60	
Packers' curing sugar, 250 lbs. bags, f.o.b.		
Reserve, La., less 2%	@5.50	

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2307 SOUTH LA SALLE STREET

CHICAGO, ILL.

When You Write  
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THE NATIONAL PROVISIONER

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ending May 7,	Cor. week, 1926.
Prime native steers.....	19 @20	17 @18½
Good native steers.....	18 @18	15 @17
Medium steers.....	14 @16	14 @16
Heifers, good.....	13 @15	13 @15
Cows.....	10½ @15	10 @14
Hind quarters, choice.....	25	24
Fore quarters, choice.....	16	15

## Beef Cuts.

Steer Loin, No. 1.....	@42	@30
Steer Loin, No. 2.....	@38	@28
Steer Short Loin, No. 1.....	@34	@30
Steer Short Loin, No. 2.....	@48	@34
Steer Loin Ends (hips).....	@30	@28
Steer Loin Ends, No. 2.....	@20	@22
Cow Loin.....	@24	@22
Cow Short Loin.....	@30	@20
Cow Loin Ends (hips).....	@18	@17
Steer Ribs, No. 1.....	@27	@21
Steer Ribs, No. 2.....	@25	@20
Cow Ribs, No. 1.....	@18	@18
Cow Ribs, No. 2.....	@14	@13
Steer Ribs, No. 3.....	@18	@16
Steer Ribs, No. 4.....	@15	@14½
Steer Chucks, No. 1.....	15 @15½	@12½
Steer Chucks, No. 2.....	13½ @14½	@12½
Cow Roulins.....	@14½	@11½
Cow Chucks.....	@12½	@11½
Steer Plates.....	11½ @12	@11½
Medium Plates.....	@16	@17
Briskets, No. 1.....	@12	@13
Briskets, No. 2.....	@9	@9
Steer Navel Ends.....	@9	@9
Cow Navel Ends.....	@7½	@7½
Fore Shanks.....	@7½	@7½
Hind Shanks.....	@21	@20
Balls.....	@50	@40
Strip Loin, No. 1, boneless.....	@40	@40
Strip Loin, No. 2.....	@35	@35
Strip Loin, No. 3.....	@34	@30
Sirloin Butts, No. 1.....	@25	@25
Sirloin Butts, No. 2.....	@15	@15
Sirloin Butts, No. 3.....	@70	@65
Beef Tenderloins, No. 1.....	@65	@65
Beef Tenderloins, No. 2.....	@18	@18
Rump Butts.....	@15	@15
Flank Steaks.....	@15	@15
Shoulder Clods.....	@10	@10
Hanging Tenderloins.....		

## Beef Products.

Brains (per lb.).....	11 @12	@14½
Hearts.....	@8	@10
Tongues.....	22 @20	@35
Sweetbreads.....	9 @10	@11
Ex-Tail, per lb.....	@6	@4
Fresh Tripe, plain.....	@7½	@6½
Fresh Tripe, H. C.....	@14	@10½
Livers.....	10 @14	9½ @10
Kidneys, per lb.....	@10½	@10

## Veal.

Choice Carcass.....	19 @20	17 @20
Good Carcass.....	13 @18	@13
Good Saddle.....	18 @20	16 @28
Good Backs.....	10 @16	10 @14
Medium Backs.....	10 @12	8 @12

## Veal Products.

Brains, each.....	13 @14	15½ @16½
Sweetbreads.....	@65	@60
Calif Livers.....	@45	@38

## Lamb.

Choice Lamb.....	30 @32	@30
Medium Lamb.....	28 @30	@25
Choice Saddle.....	@35	@35
Medium Saddle.....	@34	@32
Choice Fores.....	@27	@25
Medium Fores.....	@25	@23
Lamb Fries, per lb.....	@32	@32
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

## Mutton.

Heavy Sheep.....	@16	@17
Light Sheep.....	@18	@20
Heavy Saddle.....	@18	@20
Light Saddle.....	@22	@25
Heavy Fores.....	@14	@12
Light Fores.....	@16	@15
Mutton Legs.....	@25	@25
Mutton Loin.....	@20	@25
Mutton Stew.....	@10	@14
Sheep Tongues, each.....	@13	@13
Sheep Heads, each.....	@10	@10

## Fresh Pork, Etc.

Dressed Hogs.....	17½ @19	@25
Pork Loin, 8@10 lbs. avg.....	@24	@30
Hams.....	@26	@30
Belles.....	@29	@29
Cala.....	@17	@18½
Skinned Shoulders.....	16 @17½	18½ @19½
Tenderloins.....	@32	@30
Spare Ribs.....	@13	15 @18
Leaf Lard.....	@14	@16
Back Fat.....	13 @14	@12
Butts.....	@20	@24
Hocks.....	@15	@15
Tails.....	@12	@16
Neck Bones.....	4 @5	5 @6
Tail Bones.....	@9	@9
Slip Bones.....	@13	@13
Blade Bones.....	14 @15	@13
Pigs' Feet.....	@6	@9
Kidneys, per lb.....	8 @9	10 @11
Livers.....	5½ @6	6 @7½
Brains.....	@15	17½ @18
Ears.....	@8	@8
Snouts.....	@8	@8
Heads.....	@10	@10

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@27
Country style sausage, fresh in link.....	@19
Country style sausage, fresh in bulk.....	@17
Country style sausage, smoked.....	@24
Mixed sausage, fresh.....	@16
Frankfurts in sheep casings.....	@22
Frankfurts in pork casings.....	@20
Bologna in beef bungs, choice.....	@16
Bologna in cloth, paraffined, choice.....	@14½
Bologna in beef middles, choice.....	@13
Liver sausage in hog bungs.....	@13
Liver sausage in beef rounds.....	@13
Head cheese.....	@17
New England luncheon specialty.....	@21
Liberty luncheon specialty.....	@21
Mince luncheon specialty.....	@17
Tongue sausage.....	@25
Blood sausage.....	@17
Polish sausage.....	@18
Souse.....	@15

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@54
Cervelat, new condition, in hog bungs.....	@23
Cervelat, new condition, in beef middles.....	@23
Thuringer Cervelat.....	@26
Farmer.....	@32
Hoisteler.....	@32
B. C. Salami, choice.....	@50
Milano Salami, choice in hog bungs.....	@51
B. C. Salami, new condition.....	@27
Frascas, choice, in hog middles.....	@45
Genoa style Salami.....	@68
Pepperoni.....	@45
Mortadella, new condition.....	@27
Capiccoli.....	@50
Italian style hams.....	@48
Virginia hams.....	@52

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	\$6.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

## SAUSAGE MATERIALS.

Regular pork trimmings.....	9 @9½
Special lean pork trimmings.....	15 @16
Extra lean pork trimmings.....	17 @17½
Neck bone trimmings.....	11½ @12
Pork cheek meat.....	10½ @11
Pork hearts.....	@7
Fancy boneless bull meat (heavy).....	@13
Boneless chucks.....	@12½
Shank meat.....	@12½
No. 1 beef trimmings.....	@11½
Beef hearts.....	7 @7½
Beef cheeks (trimmed).....	10½ @10½
Dr. canner cows, 300 lbs. and up.....	@9½
Dr. cutters, 400 lbs. and up.....	10½ @10½
Dr. bologna bulls, 500@700 lbs.....	10½ @11
Beef tripe.....	3 @4
Cured pork tongues (can. trim.).....	18 @18½

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

## SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	18 @20
Beef rounds, domestic, 140 sets per tierce, per set.....	@32
Beef rounds, export, 225 sets per tierce, per set.....	26 @28
Beef middles, 110 sets per tierce, per set.....	1.20 @1.25
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	22 @24
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	@16
Beef weasands, No. 1, per piece.....	10 @12
Beef weasands, No. 2, per piece.....	04 @06
Beef bladders, small, per dozen.....	21 @25
Beef bladders, medium, per dozen.....	1.85 @2.00
Beef bladders, large, per dozen.....	2.50
Hog casings, medium, per bbl. 100 yds.....	2.10 @2.25
Hog casings, narrow, per bbl. 100 yds.....	@3.00
Hog middles, without cap, per set.....	@18
Hog middles, with cap, per set.....	@20
Hog bungs, export.....	@38
Hog bungs, large prime.....	@27
Hog bungs, medium.....	@20
Hog bungs, small prime.....	10 @12
Hog bungs, narrow.....	@27
Hog stomachs, per piece.....	.07 @.08

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongue, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

## BARRELED PORK AND BEEF.

Mess pork, regular.....	32.00
Family back pork, 20 to 34 pieces.....	34.00
Family back pork, 35 to 45 pieces.....	35.00
Clear back pork, 40 to 50 pieces.....	28.50
Clear plate pork, 35 to 45 pieces.....	20.50
Clear plate pork, 25 to 35 pieces.....	23.00
Brisket pork.....	31.00
Beef pork.....	21.50
Plate beef.....	20.00
Extra plate beef, 200-lb. bbls.....	21.50

## COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.07½ @1.72½
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.87½ @1.92½
White oak ham tierces.....	@3.25
Red oak ham tierces.....	2.87½ @2.40
White oak ham tierces.....	2.97½ @2.62½

## OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@23
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@20½
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less).....	@18
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@15

## DRY SALT MEATS.

Extra short clears.....	@13½
Extra short ribs.....	@13½
Short clear middles, 60-lb. av.....	@15½
Clear bellies, 14@16 lbs.....	@15½
Clear bellies, 18@20 lbs.....	@15½
Clear bellies, 25@30 lbs.....	@14½
Rib bellies, 20@25 lbs.....	@14½
Rib bellies, 25@30 lbs.....	@14½
Fat backs, 10@12 lbs.....	@14½
Standard bacon, 12@14 lbs.....	@10½
Fat backs, 12@14 lbs.....	@11
Fat backs, 14@16 lbs.....	@11½
Regular plates.....	@8
Butts.....	@8

## WHOLESALE SMOKED MEATS

Regular hams, fancy, 14@16 lbs.....	@27
Skinned hams, fancy, 16@18 lbs.....	@30½
Standard regular hams, 12@16 lbs.....	@27
Picnics, 6@8 lbs.....	@19½
Standard bacon, 4@8 lbs.....	28½ @29½
Standard bacon, 10@12 lbs.....	@27
Standard bacon, 12@14 lbs.....	@28½
Standard bacon strips, 6@7 lbs.....	@28
Cooked hams, choice, skin on, surplus fat off.....	@30
Cooked hams, choice, skinned, surplus fat off.....	@40
Cooked hams, choice, skinned, surplus fat off.....	@42
Cooked picnics, skin on; surplus fat off.....	@26
Cooked picnics, skinned; surplus fat off.....	@27
Cooked loin roll, smoked.....	@42

## ANIMAL OILS.

Prime lard oil.....	14½ @14½
Extra winter strained.....	12 @12½
Extra lard oil.....	11½ @11½
Extra No. 1 lard.....	10½ @11½
No. 1 lard oil.....	9½ @9½
No. 2 lard oil.....	9 @9
Pure neatfoot oil.....	12 @12½
Extra neatfoot oil.....	10½ @11½
No. 1 neatfoot oil.....	9½ @10
Acidless tallow oil.....	9½ @10½

## LARD (Unrefined).

Prime, steam, cash tierces.....	@12.37½
Prime, steam, loose.....	@11.52½
Leaf, raw.....	@11.50
Neutral lard.....	@13.50

## LARD (Refined).

Pure lard, kettle rendered, per lb. loose.....	@12.87
Pure lard, tierces.....	@12.87
Compound.....	@10.50

## OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 @12½
Oleo stock.....	10 @11
Prime No. 1 oleo oil.....	10½ @11
Prime No. 2 oleo oil.....	10½ @10½
No. 3 oleo oil.....	9½ @9½
Prime oleo stearine, edible.....	9 @9½

## TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	8 @8½
Prime packers' tallow.....	7½ @7½
No. 1 tallow, basis 10% f.f.a., 42 titre.....	7½ @7½
No. 2 tallow, basis 40% f.f.a., 40 titre.....	6 @6
Choice white grease, max. 4% acid, loose.....	8 @8½
B-White grease, max. 5% acid.....	7 @7½
Yellow grease, 12-15 f.f.a.....	6½ @6½
Brown grease, 40 f.f.a.....	5½ @6½

## VEGETABLE OILS.

Crude cotton seed oil in tanks f.o.b. Valley points, nom., prompt.....	7½ @8
White, deodorized in bbls., c.a.f. Chicago.....	10½ @11
Yellow, deodorized in bbls.....	10½ @10½
Soybean oil, 50% f.f.a. basis, f.o.b. mills.....	2½ @2½
Corn oil, in tanks, f.o.b. mills.....	7½ @7½
Soya bean oil, seller's tank, f.o.b. coast nom.....	10½ @10½
Cocconut oil, seller's tank, f.o.b. coast.....	8½ @8½
Refined in bbls., c.a.f. Chicago, nom.....	10½ @10½

## FERTILIZERS.

Blood, unground and ground.....	\$4.90 @5.15
Hooftmeal.....	3.25 @3.50
Ground fertilizer tankage, 1 to 12½.....	3.00 @3.25
Ground fertilizer tankage, 6 to 9½.....	2.80 @2.90
Crushed and unground tankage.....	2.65 @2.80
Ground raw bone, per ton.....	32.00 @36.00
Ground steam bone, per ton.....	27.00 @30.00
Unground steam bone, per ton.....	25.00 @27.00
Unground bone tankage per ton.....	14.00 @17.00

## HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average per ton.....	\$185.00 @200.00
No. 2 horns, 40 lb. average, per ton.....	125.00 @135.00
No. 3 horns.....	75.00 @100.00
Horns, black and striped.....	35.00 @50.00
Horns, white bones, heavies.....	90.00 @100.00
Round shin bones, lights and med.....	55.00 @60.00
Heavy fats.....	55.00 @60.00
Light fats.....	45.00 @50.00
Thigh bones, heavies.....	90.00 @100.00
Thigh bones, light and med.....	85.00 @90.00
Buttock bones.....	45.00 @50.00

Note—These quotations apply to No. 1 product, which must be assorted free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bag and cartoned lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.



# Retail Section

## Straight Talks With Retail Meat Dealers

### XVI — To Which Class Do You Belong?

The promiscuous price cutter, who slashes his prices right and left to attract trade to his store, not only hurts himself, but he hurts all dealers in his neighborhood.

Believing that price is the only consideration, he cuts his prices without regard to costs, overhead or other charges that should be figured in in order to arrive at a fair selling price. Other dealers are often forced to do the same or lose trade, and so all dealers suffer for the action of one.

The big differences between the price cutter and the merchant are outlined in the following article, one of a series written for THE NATIONAL PROVISIONER by W. C. Davis, marketing specialist of the U. S. Bureau of Agricultural Economics. Read it and see in which class you belong.

This is the sixteenth article by Mr. Davis in this series of "Straight Talks." The first appeared in THE NATIONAL PROVISIONER of Jan. 26, 1926; the second on Feb. 6; the third on Feb. 20; the fourth on March 27; the fifth on April 10; the sixth on April 24; the seventh on May 8; the eighth on May 22; the ninth on July 3; the tenth on July 24; the eleventh on Aug. 21; the twelfth on October 30; the thirteenth on Nov. 27, 1926; the fourteenth on Jan. 29, 1927; and the fifteenth on March 19.

### Merchant vs. Price Cutter

By W. C. Davis

In my travels about the country numerous opportunities have been afforded me to study the various methods of operating retail markets. A careful analysis of the different methods shows that not infrequently local conditions influence the methods of operating to some extent.

Character of competition—or "opposition" as the case may be—wields an influence and often certain operators are influenced to lower their standards against their better judgment.

#### Lower Standards of Ethics.

Many honorable men in different parts of the country have in confidential moods admitted that not infrequently they were virtually forced to lower their standard of ethics because of certain questionable practices of some of their fellow retailers.

Is there any justifications for conditions such as these? If not, why should such influence in business be permitted to continue?

We are all human and most of us need to have greater confidence in our ability to do according as our "better self" dictates. When we are made to realize that permanency and continuity of operation depend upon a strict adherence to certain well defined principles of business conduct and that progress and reputation will be measured according as we apply these principles to our operations, then will we be in position to determine the difference between a "merchant" and a "price cutter."

What are the general principles on which each operates and what are the influences which each one exerts on industry?

#### Price Cutter Has No Ethics.

The "price cutter" as generally known recognizes no standard of business ethics. He operates on the principle that price is the only consideration and that in order to make sales he must undersell. In many cases apparently the cost of operating is lost sight of.

Because of the effect of price appeal he

fills his store with prospective purchasers and then resorts to substitution. He is not immune to misrepresentation, but on the contrary tries to operate on the unproven theory "people like to be fooled." The thought that is paramount in the mind of the average price cutter is how to increase his profits by fooling the public.

I have watched the careers of many typical "price cutters" and always results have been the same. They seem to thrive for a period and then over night, as it were, they are gone, but not forgotten, especially by those who may have been so unfortunate as not to see the ultimate end of all such careers.

#### Hurts Legitimate Dealers.

During the career of the price cutter what has been the influence of his operations on his fellow dealers handling like products? The more timid become panic stricken. Others suffer the loss of customers and volume declines while overhead expenses rise.

In an effort to offset some of their unjustifiable influence they may shade prices to the danger point and if prolonged eventually find themselves in financial straits.

All of these things have occurred many times. They did not just happen. Some

### Benefits Retailers

Writing to THE NATIONAL PROVISIONER about the activities of his organization, here is what the secretary of one of the most successful retail meat dealers' associations of the United States says:

"When I visit the offices of concerns with which we do business I seldom fail to see THE NATIONAL PROVISIONER on the manager's desk.

"I only wish that more retailers would read it. They would reap a real benefit."

one was responsible, and in these instances it was the price cutter.

There is a difference, however, between the operator who, because of marked efficiency is in position to sell standard goods at somewhat lower prices than some others, and the "price cutter."

The former is a real and genuine competitor and probably has an advantage because of greater economics in operating and buying than those of some of his associates. Do not confuse these or class them as "price cutters." They belong to the merchant class.

#### "Merchant" Not "Price Cutter."

And the retail "merchant"—what of him and his operations? In my opinion the "merchant" is the opposite in all respects of the "price cutter." A merchant conducts his business according to the high principles of business ethics.

He considers his sales price in connection with quality. He builds his business on confidence and aims to make friends of his customers. He recognizes the importance of volume in relation to operating costs. He therefore is willing to accept a reasonable return on his investment.

In a word, he tries conscientiously to contribute more to life than he takes out. He appreciates the value of friendship and realizes that reputation is measured by service and the kind of life he lives in his community.

#### Welcomes Fair Competition.

He welcomes wholesome competition because of its contribution to business stability. He mingles with his competitors and in no small measure contributes to the welfare of his community both socially and morally.

Because his business is founded on the broad principles of truth, honesty and fair dealing, he finds time to devote to civic and social enterprises.

In a word, he has character. His broadmindedness and willingness to recognize the rights of others has earned for him the admiration of his associates.

He is the kind with whom you and I like to associate. He has all the attributes of a real merchant.

"Merchant" or "price cutter" to which class do you belong? Having read this discussion, take time to analyze the possibilities and rewards of each.

Another talk with retailers by Mr. Davis will appear in an early issue. Watch for it.

### SPRING CLEANING FOR RETAILER.

Spring has always been the traditional time to clean house, as every husband knows from sad experience. However, the spring cleaning habit frequently does not reach the merchant.

The retail meat dealer will find that it pays him to "clean house," too, according to an article in *Meat Trade Topics*. It says:

"It is not too late for a little Spring cleaning.

"First, the interior of the store should be treated to a lot of hot water, lye and



# Frigidaire increases meat sales \$100 a week!

**Refrigeration costs cut from  
\$8 a week to \$4 a month**

Would you like to stop your losses from spoilage?  
Would you like to take advantage of quantity prices  
—and carry a wider assortment?

You can do it with Frigidaire-equipped counters and  
boxes.

Would you like to be independent of outside ice  
supply? Would you like to display your meats in  
such a way as to attract new customers?

Frigidaire will give you all these advantages and  
more. And it will cost far less than what you are  
now spending for ice.

## **Increases Receipts 30%**

Roy Mathis, of Illinois, cut his refrigeration costs  
from \$485 a year to \$50 a year. He stopped a \$500 a  
year waste from spoilage. Frigidaire not only did  
that for him, but it helped him to bring about a 30%  
increase in business.

Mr. Jeu DeVine, a meat merchant in Michigan, says  
that ice used to cost him an average of \$8 a week.



Roy Mathis, of Illinois,  
installed Frigidaire to help  
him bring about a 30%  
increase in business.



Frigidaire now costs him \$4 a month. In addition to  
that, Mr. Jeu DeVine's meat business has increased  
more than \$100 a week since he installed Frigidaire.  
Thousands of merchants who are using Frigidaire are  
cutting their costs and increasing their profits, just as  
these men are. You can do the same. You can have  
the advantage of better refrigeration at a lower cost.

## **Learn How Easily You Can Have Frigidaire**

Let us show you what Frigidaire will do for you. Let  
us show you how it will not only solve your refrigeration  
problem, but put your business on a new and more  
profitable footing. Write us for our new booklet  
"Frigidaire for the Market."

**FRIGIDAIRE CORPORATION**

Subsidiary of General Motors Corporation

Dept. F-80, DAYTON, OHIO

# Frigidaire

**PRODUCTS OF GENERAL MOTORS**



**FRIGIDAIRE CORPORATION,  
Dept. F-80, Dayton, Ohio.**

Please send me booklet about  
Frigidaire for the Meat Market.

Name .....

Address .....

scrubbing brushes. All the fixtures that are movable should be moved, to let the broom get acquainted with new ground.

"The next step is to banish the cobwebs from the ceiling and calcimine it afresh; wash the lighting globes and re-bronze all the fixtures; replace those missing letters on the windows, and look over the summer awnings, and see that they work properly, not forgetting to give the entire inside and outside of the store a coat of paint.

"Get the electric fans out of storage and test them. If they need adjustment have an electrician do it, for you can't afford to lose any fingers in whirling fan blades.

"The ventilation of the store is of prime importance. It will be good business for a dealer to have customers remark that his store is the coolest in town.

"Dealers will also find it interesting to start off each Monday with a tillfull of bright new money for change.

"When the weather gets real hot, why not give the ladies fans? They'll use the fans at home and the dealer's ad is on both sides."

#### NEWS OF THE RETAILERS.

The meat market of Schwen & Scheeve, Tripoli, Ia., was destroyed by fire. Loss amounted to \$5,000.

Henry Turcotte, Rolla, No. Dak., has sold his meat market to J. A. Meunier.

Herman Schweitzer, Chilton, Wis., has purchased the Sontag building where he intends to open a meat market.

The grocery and meat market of Edwin Anderson, 1600 Grove avenue, Racine, Wis., was damaged by fire. Loss was \$1,500.

Thos. I. Berg has taken over the meat market at 2053 Taylor avenue, Racine, Wis.

C. B. Peckham has purchased the meat and grocery business of L. W. Lang, 1001 N. Madison street, Topeka, Kans.

Clyde McCullough, LaCygne, Kans., has been succeeded in the meat business by Harry Callison and Oliver Danner.

Frank Byrne has opened a meat and vegetable market on North Main street, Eureka, Kans.

A. A. Prentice will open a meat and grocery business in Turon, Kans.

Jess Cole and J. O. Sheppard have engaged in the meat and grocery business in the Fortune building, Meeker, Okla.

H. S. Hockaday has opened the Brookfield Market at 116 W. Central avenue, Eldorado, Kans.

John Callon has sold the City Meat Market, Grangeville, Ida., to John Hans.

Ed. Lee will open a meat market in Naches, Wash.

D. M. Miller has been succeeded in the meat business, Sumner, Wash., by W. H. Leak.

Charles Frank and Ed. Cook have bought and will operate the Economy market at 5407 Ballard avenue, Seattle, Wash.

Carl Wold has opened a meat market, grocery, and hardware store in Port Alexander, Alaska.

Theodore Tetzle and Son have sold their meat market in Brownsville, Ore., to C. S. Lynes.

The Palace Meat Market of H. Van Coellen, Cosmopolis, Wash., was recently damaged by fire.

Many visitors attended the recent opening of the new sanitary meat market of the Western Meat Co., Everett, Wash.

### Tell 'Em How to Do It!

Here is something your customers will "eat up," Mr. Retailer!

Very few people know the proper way to carve meat at the table. A series of two articles tells how in plain language and shows how by means of pictures. Every housewife will be glad to read it—and so will her husband.

These two articles have been combined and reprinted. They may be had in quantities at cost, with your name on them, if you desire.

Order a supply to distribute to your trade. Use the coupon below.

THE NATIONAL PROVISIONER,  
Old Colony Bldg., Chicago.

Please send me.....reprints of  
your article on "Meat Carving." These  
are to be billed me at cost. Put my  
name on them, as follows:

.....

.....

Name .....

Street .....

City..... State.....

The North Salem meat market of Salem, Ore., owned by L. H. Hampshire, has been destroyed by fire.

Roy Fannin and Glen Van Dyke have established a meat market in Altamont, Mo.

W. A. Mudge has bought the meat market and grocery store of F. A. Fraser in Sterling, Kans.



#### POSTER BOOSTS BEEF GRADING.

This shows a small black and white reproduction of a poster to be furnished to meat markets and others handling government graded and stamped beef. The actual size of the poster is 18x24 inches, and it is printed in four colors. The beef carcass is reproduced in natural colors. The poster is distributed through the National Live Stock and Meat Board.

Joseph Vlach, Jr., has opened a new meat market, known as Junior's Meat Market, in Marysville, Kans.

Coleman D. Nichols has bought the Allen Market, formerly owned by Fred Allen, on Graham street, Streetman, Tex.

C. B. Fondy, Roy, New Mex., has sold his meat market in the Farmers Market to Joe Mitchell.

Carey's Market has been opened by C. C. Carey in Gordon, Nebr.

The Massad Mercantile Co. has opened a new meat market in Drumright, Okla. W. J. Vick is in charge of the store.

Al Trehearn has opened a meat market and grocery store at Eighth street and Colorado avenue in Loveland, Colo.

Fire recently damaged the building occupied by the Kirkland Meat Market in Phenix City, Ala.

Silas Hart has bought the Anthony store at 210 Fifth street, San Jacinto, Tex., and will add a meat market to it.

Mr. and Mrs. J. F. Cecil have opened a new meat market and cafe in Gillham, Ark. The company is known as the Gillham Trading Co.

Elkins & Co. have installed a complete meat market department in their store in Main street in Rising Star, Tex.

Albert Frankhauser has bought the Central Meat Market in Great Bend, Kans., from Irvin Hans.

Harry Hostettler has leased and will operate the meat market formerly owned by Merton Hawley, Stockbridge, Wis.

The meat and grocery store of Edwin Anderson, 1600 Grove avenue, Racine, Wis., was recently damaged by fire. Loss is estimated at \$1,500.

E. L. Turner, who has been conducting a meat market on Commercial street, in Miami, Tex., has sold his store to T. S. Freeman.

### Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

#### UNUSUAL MEAT DISH.

An unusual meat dish with which to vary the daily menu may be made with lamb's kidneys as the principal ingredient. Mix  $\frac{1}{2}$  cup of stale bread crumbs with  $\frac{1}{2}$  small finely chopped onion and  $\frac{1}{2}$  tablespoon of finely chopped parsley. Season with salt and pepper and moisten with one egg well beaten.

This mixture should be spread on thin slices of bacon which are then fastened with small skewers or toothpicks around pieces of lamb's kidneys. The kidneys should first have been soaked in cold water, scalded and skinned. Bake all in a hot oven for about 20 minutes.

#### EDUCATING THE MEAT DEALER.

Plans are being rapidly completed for the course in vocational education for retail meat dealers being sponsored by the Federal Board for Vocational Education in Washington, under the direction of E. W. Barnhart, chief of the commercial education service of the board.

The final plans will be presented to the convention of the National Association of Retail Meat Dealers in Washington next August. All retail meat dealers within 500 miles of Washington will be especially urged to attend the session at which this plan will be taken up in order to get the benefit of the fullest possible discussion.

### Meet the Meat Man

Here's where he tells you things that will help you to make more money.

### O'Toole Wins Display Contest Cassidy Suggests a Good Way to Spend the Prize Money.

By John C. Cutting, Director, Department of Retail Merchandising, Institute of American Meat Packers.

"Congratulations!" shouted Cassidy, as he eased himself through the front door of O'Toole's Fancy Meat Market.

A big atom of Gaelic skin and bone, the latter below the neck, looked up, his face wreathed in smiles. Cassidy grasped the outstretched hand and shook it vigorously.

"So you've heard of my good fortune?" asked the proprietor. "'Tis mighty glad I am," he continued, prying his hand loose from the packer salesman. "You helped me trim the window, y'know, Dennis," added O'Toole.

#### How Will He Spend the Money?

"Oh, that's all right," Cassidy replied. "I'd do as much for my own brother.



CASSIDY POSES AS SANTA CLAUS.

But," he added, "what are you going to do with the money. 'Twas \$200, wasn't it?"

"It was," answered the Big Celt, "and here is the check," as he exhibited the award for Cassidy's gimlet eyes.

"Sure, now, Michael," began Cassidy, "What are you going to do with the money?"

"Well, because 'twas you who helped me win the first prize, Dennis, I'll appreciate it if you'll suggest the answer."

#### A New Display Case?

"I know where you can pick up a small display case for those ready-to-serve meats that you're not keeping on the counter," Cassidy replied, by way of an answer.

"That's a thought," O'Toole replied.

"Or you could take a piece of it and let young Mike take one of those correspondence courses in meat packing."

"You interest me, Dennis," mused O'Toole aloud.

"That's the stuff for your son, Mr. O'Toole. Mike's been through high

school. He's a bright lad, or you wouldn't have him here with you. There are several good courses in which he might be interested."

"Where does Mike get this course?" asked O'Toole.

#### A Correspondence Course in Packing.

"At the Institute of Meat Packing, which is conducted at the University of Chicago by the University and the Institute of American Meat Packers in co-operation," Cassidy replied.

"And Mike wouldn't have to be away from the shop?" asked O'Toole.

"Not to take the correspondence course," the salesman replied. "You'd better look into it."

"Faith, an' he's been a student for five minutes," answered the retailer, as he settled the question in mind. "Say, there, what are you writing, Dennis?" queried the retailer.

"Just a few things I've noticed you need in your cooler," answered Cassidy, as he walked out whistling "There's a Dark Man Coming With a Bundle."

[Further adventures of Cassidy and O'Toole will appear on this page in an early issue.]

### ILLINOIS RETAILERS TO MEET.

Prof. A. L. Fuller of the University of Wisconsin will be the banquet speaker at the annual convention of the Illinois State Retail Meat Dealers' Association to be held in the Shrine Temple in Rockford, Ill., June 5 and 6. The banquet at which Prof. Fuller will speak will be held on Sunday night.

Mayor Bury Allen will deliver a welcome address to the 500 association members who are expected to be present at the opening meeting of the convention on Sunday afternoon, June 5. Responses will be made by the state president, A. J. Kaiser.

Other speakers of the afternoon will include: Fred Graham of the Chicago Central association; R. C. Pollock, director of the National Livestock and Meat Board; W. C. Davis, marketing specialist of the U. S. Bureau of Agricultural Economics; J. C. Cutting, director of the Department of Retail Merchandising of the Institute of American Meat Packers; and C. W. Meyers, of Armour and Company.

Speakers at the Monday session will include John T. Russell, of Chicago, president of the National Association of Meat Councils; Joseph F. Seng, of Milwaukee, former national president of the retailers' association; Jacob Hermann, of Milwaukee, president of the Wisconsin Retail Market Men's Association; Emil Priebe, secretary of the Wisconsin Association; Emmett McKune, of Chicago, and others.

One of the features of the meeting will be a meat cutting demonstration given by Rockford meat dealers.

Wives of the delegates will be taken on an auto tour of the city Monday morning and will be entertained at luncheon at the Harlem Hills Country club. The Cleaver club will have a business meeting and luncheon at the Shrine temple at noon.

Whenever anything goes wrong with your cooler, Mr. Retailer, tell your troubles to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.



## "Meat Retailing"

By A. C. SCHUEREN

A volume which transplants the former "butcher" into the Retail Meat Business.

A book which should be read by every one in the Meat Industry — Packer, Wholesaler, Salesman and Retailer.

*It's effect should be better and more profitable Retail Meat Distribution.*

Over 850 pages—163 illustrations—235 meat pricing charts—60 useful tables.

For sale by

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Price \$7.00, postage extra.

### NEW WISCONSIN RETAIL GROUP.

About 25 retail meat dealers throughout eastern Wisconsin met recently in New Holstein, Wis., and formed the Eastern Wisconsin Retail Meat Dealers association, with Herman Tiedjens as president.

The "Wisconsin Wrecking Crew," composed of state president Jacob Herman, former national president Joseph F. Seng, Charles Hess, state treasurer A. J. Gahn and state secretary Emil Priebe were present and gave appropriate speeches for the new organization.

Officers elected at the first meeting included: Vice-president, August Schmidt, Chilton, Wis., secretary, Emil Schmidt, Chilton, Wis., treasurer, Mert Hawley, Stockbridge, Wis. The next meeting will be held May 9.

Did you know that Columbus was the first livestock man in America?



# New York Section

## Among Retail Meat Dealers

On Wednesday afternoon of last week the Ladies' Auxiliary of the New York State Association of Retail Meat Dealers, Inc., were the guests of George Kern, Inc. There were two groups of the ladies, and guides were with each group, explaining in detail each step of the process, beginning with the cattle pens continuing to the finished products. In going through the plant the ladies were spared the sight of the actual slaughtering, but all other details were pointed out to them. Many had never been inside of a packing house; few had seen cattle pens, and viewed with no little interest this novel sight in the heart of one of the largest cities in the world.

The intricate machinery, smoke houses, odor of the baked hams, veal loaves and various other cooked meats brought exclamations of surprise, as did the great coolers with their rows and rows of freshly-killed high-grade meats. On display were the finished products which are known abroad as well as in all parts of this country.

At the conclusion of the inspection of the plant, a pleasant surprise was in store for the ladies, when about fifty of them sat at long tables in the cafeteria, where George Kern Jr., as the host, and George Kern, Sr., president, John H. Burns, vice-president, as well as the guides, listened to all the nice things the ladies had to say about the "ready-to-eat" meats which were served, as well the admiration expressed for the modern up-to-date establishment.

Then upon the departure of each guest, as though the refreshments were not sufficient, she was presented with a bag containing two packages of bacon and a package of lard. This inspection took the place of the regular social meeting of the Auxiliary.

The election of the new board of directors to operate Ye Olde New York Branch of the New York State Association of Retail Meat Dealers, Inc., brought out a large gathering. Probably one of the most interesting discussions of the meeting was on the fat situation. A representative of one of the local fat dealers addressed the organization on market prices; how they were made and other interesting facts were given.

It was announced that an important meeting on marking and grading of dressed beef was to be held with representatives of the U. S. Department of Agriculture and representatives of the various local branches of the association. This meeting was felt to be most important and the various branch heads were urged to be present.

Report was made on the progress of the Merchants Investment Plan, which is to be an industrial bank organized by the local retail meat dealers. It was reported that the arrangements were going ahead in good shape.

Several new members were proposed and elected to membership.

Election of the board of directors took up a considerable part of the evening. Three sets of directors were elected to serve one, two and three years. The men elected to the directorship were as follows:

Moe Loeb, Herman Kirschbaum, Albert Metzger, L. Goldschmidt, Geo. Kramer, I. Bloch, Rudolph Arndt, Sylvian Metzger, H. T. Vetter, Jos. Eschelbacher, Benjamin Metzger, Arthur Ochs, Wm. Zeigler, Geo. Anselm, O. Schaeffer, Louis Miller, Wal-

ter Beck, Jr., I. Werden, Louis Fitz, Louis Wagner, Jr., Chas. Kramer.

On Tuesday evening of this week the South Brooklyn Branch of the New York State Association of Retail Meat Dealers, Inc., held a large, enthusiastic meeting. Probably the most important topic discussed was the formation of the Fire Fund, which is for the joint benefit of the members of both the Brooklyn and the South Brooklyn Branches. Tentative plans for its formation are now in process of consideration.

Plans were completed for the celebration which is to take place on May 17th to commemorate the twentieth anniversary of the granting of the charter to the South Brooklyn Branch. Delegates to the convention of the State Association of Retail Meat Dealers will be named at the next business meeting, which will be early in June. It was agreed that the members of the Branch would keep their shops closed all day Decoration Day. President Joe Rossman was very much pleased not only with the large attendance but also with the initiation of nine candidates to membership.

The next best thing to taking an ocean voyage is to participate in a dinner on board one of the large liners. On last Friday evening a silver testimonial dinner was given to the secretary of a lodge of which Mrs. R. Schumacher, the corresponding secretary of the Ladies' Auxiliary, is also a member, and a number of people in the meat trade took advantage of this opportunity to enjoy a dinner and dancing on the "Cleveland."

Among those in the meat trade present were Mr. and Mrs. George Anselm and their daughter, Frances; Mr. and Mrs. Frank P. Burck and their son, Arthur; Mr. and Mrs. A. DiMatteo; Mr. and Mrs. Charles Hembdt and their three daughters, Mildred, Ethel and Eleanor; Mr. and Mrs. Fred Hirsch; Mr. and Mrs. A. Kellerman; Mr. and Mrs. Gus Lowenthal; Mr. and Mrs. Walter Lundblad; and Mr. and Mrs. R. Schumacher.

Frank Nagl, an active member of the Bronx Branch of the New York State Association of Retail Meat Dealers, Inc., for the past fifteen years, passed away at his home on last Saturday. Mr. Nagl has been in poor health during the last year. The funeral services were held at 8:30 p. m. Monday, and the members of the Bronx Branch attended in a body; the interment was on Tuesday. Among the floral pieces was one from the Bronx Branch. Mr. Nagl is survived by the widow and two daughters.

At a meeting of the board of directors of the Reliance Investment Company on Tuesday of this week, Joseph Lehner, treasurer of the Brooklyn Branch of the New York State Association of Retail Meat Dealers, Inc., was elected a member of the board. The Reliance Investment Company is an industrial bank, of which Albert Rosen, also of the Brooklyn Branch, has been a director for some time.

The Bronx Bowling Club was visited on last Monday night by President Philip Gerard, E. Ritzman, O. Spandau, P. Breitweiser and W. Bantz. Needless to say, they reported a splendid time.

Mr. and Mrs. William Ziegler, who are both well known in the meat trade, are receiving the congratulations of their friends on the birth of a son to their youngest daughter, Mrs. F. S. Chace. The baby arrived on May 2nd.

I. Werden, of Washington Heights, celebrated his birthday on April 29th with a

quiet family dinner and Hortense, the daughter of Mr. and Mrs. I. Werden, celebrated her birthday on May 5th in the same manner.

Arthur Burck, who is in charge of his father's Prospect Park South store in Brooklyn, attended a dinner given by the alumni of his school, at the Hotel Astor on Saturday evening of last week.

Following the meeting of the Brooklyn Branch of the New York State Association of Retail Meat Dealers, Inc., on Thursday evening of last week, the members enjoyed a card party. Refreshments and smokes were served.

Ethel Hembdt, the second daughter of Mr. and Mrs. Charles Hembdt, of Washington Heights, celebrated her birthday on May 5th by a family dinner and theatre party.

## NEW STATEN ISLAND BRANCH.

For some time there has been a desire on the part of the meat merchants of Staten Island to organize a branch of the New York State Association. This desire materialized on Wednesday evening, April 27, when with eleven charter members the new branch was started. It is to be known as the Richmond Branch.

The following officers were elected: Louis Seymans, President; C. J. Bardes, Secretary; August Anselm, Treasurer.

The new branch is to receive every encouragement from the state association until it is well established. A second meeting is being called for Wednesday evening, May 11 at 8:15 p. m. at The Atlantic Rotisserie, 191 Canal Street, Stapleton, S. I. All who join the association at this meeting will be considered charter members.

## DEATH OF MRS. CHAS. ROHE.

Sympathy of the industry is extended to Charles Rohe, senior member of the firm of Rohe & Bro., New York, in the death of his wife, Mrs. Gertrude Rohe, which occurred at their apartments in Bretton Hall, New York City, on Friday, April 29. Those who have missed Charles Rohe from industry meetings understood the reason. His devotion to his companion of 43 years was known in the industry, and his friends everywhere will share with him his sense of loss. Services were at the Church of the Advent on Monday, May 2, and interment was at Woodlawn. Mrs. Rohe leaves four children, William and Charles Rohe, Jr., engaged in business with their father, Mrs. Gertrude R. Sommer and Mrs. Henry C. Steneck, all of New York City.

## CONRON INSURES EMPLOYEES.

Conron Brothers, wholesale meat, poultry and provision merchants of New York City, have adopted a cooperative group insurance program providing life insurance and health and non-occupational accident protection for their employees. Benefits for the principal class of workers include \$1,000 life insurance and \$10 a week, payable in case of sickness or non-occupational accident, for a maximum of thirteen consecutive weeks. Besides the actual protective features of the group plan, the insured employees are offered the advantages of a visiting nurse service and other service features by the Metropolitan Life Insurance Company, which is underwriting the program.

For Sausage Makers

**BELL'S**

Patent Parchment Lined

**SAUSAGE  
BAGS**

and

**SAUSAGE  
SEASONINGS**

For Samples and Prices, write

**The Wm. G. Bell Co.**  
**BOSTON MASS.****NEW YORK NEWS NOTES.**

A. T. Danahy, vice-president of the Danahy Packing Company, Buffalo, N. Y., was in New York last week.

Dr. L. M. Tolman, laboratory department, M. H. Foss, motor truck department, and C. D. Middlebrook, of Wilson & Company, Chicago, were visitors to the city this week.

Visitors to the New York Butchers' Dressed Meat and Joseph Stern & Sons plant this week were J. J. Moore, of the livestock department, and W. M. Witt, general office, Armour and Company, Chicago.

After having been located for a number of years in the Produce Exchange Building, the F. C. Cooper Company, Inc., moved on May first to larger and more convenient offices at 1316 Cunard Building, 25 Broadway.

On Wednesday of this week the first official classification and grading of meats in slaughter-houses was commenced when the staff of the Bureau of Agricultural Economics, U. S. Department of Agriculture, inspected and graded cattle in Wilson & Company's plant on First avenue.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 30, 1927: Meat—Brooklyn, 5 lbs.; Manhattan, 1,356 lbs.; Total 1,361 lbs. Fish—Manhattan, 10 lbs. Poultry and game—Manhattan, 5 lbs.

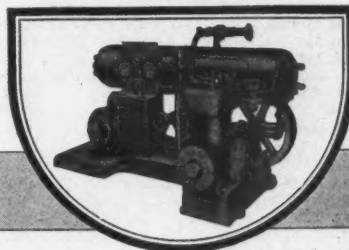
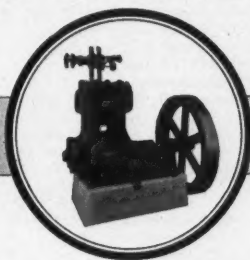
The vacation plan passed by the conference board of the New York Butchers' Dressed Meat Company and Joseph Stern & Sons, giving to employees of fifteen

*Getting and Holding New Customers*

is comparatively simple—provided you are equipped with dependable and unfailing refrigeration. The York is just that—as thousands of users all over the country will testify.

**YORK Manufacturing Company**  
Ice Making and Refrigerating Machinery Exclusively  
York, Penna.

The York may be had in a variety of sizes and from one-half-ton capacity upward. Either manual or automatic.

**A. C. Wicke Mfg. Co.**  
**Cold Storage Installations**

of Every Description

Special attention given to cork and cement refrigerators  
Reliable Butcher Fixtures and Supplies

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Sale Rooms:  
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406 East 102nd St.  
Phone Atwater 0880 for all Branches

Bronx Branch:  
729 Brook Ave.



**THE OHIO SALT CO.**  
**WADSWORTH, OHIO**

years or more service two weeks vacation with pay will go into effect during the summer of 1927. Because there are a

number of men in these establishments who will qualify for this vacation much satisfaction is being expressed.

*In Spices, too, the Best is the Cheapest***J. K. LAUDENSLAGER, Inc.**

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders**Butchers Mills Brand***42 years reputation among packers for quality*



# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, bulk	\$11.10@11.50
Cows, cutters	8.15@ 5.00
Bulls	7.15@ 7.75

## LIVE CALVES.

Calves, bulk	\$10.25@12.25
Calves, culls, per 100 lbs.	6.00@ 9.00

## LIVE SHEEP AND LAMBS.

Lambs, top	@20.00
Lambs, bulk	nominal

## LIVE HOGS.

Hogs, heavy	\$10.85@11.00
Hogs, medium	11.75@11.85
Hogs, 160 lbs.	11.75@11.85
Hogs, 140 lbs.	@11.50
Pigs, under 80 lbs.	11.80@12.10
Good pigs	12.10@12.15
Roughs	9.40@ 9.50
Good Roughs	@ 9.75

## DRESSED HOGS.

Hogs, heavy	10 1/4 @ 10 1/2
Hogs, 160 lbs.	@ 10 1/4
Hogs, 140 lbs.	@ 20
Pigs, 80 lbs.	@ 21
Pigs, under 140 lbs.	@ 20 1/2

## DRESSED BEEF.

### CITY DRESSED.

Choice, native heavy	.19 @ 20
Choice, native light	.19 @ 21
Native, common to fair	.17 @ 18 1/2

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.18 @ 19 1/4
Native choice yearlings, 400@600 lbs.	.18 @ 20
Western steers, 600@800 lbs.	.17 @ 18
Texas steers, 400@600 lbs.	None
Good to choice heifers	.17 @ 18
Good to choice cows	.14 @ 15
Common to fair cows	.12 @ 13
Fresh bologna bulls	.11 @ 12

## BEEF CUTS.

	Western.	City.
No. 1 ribs	.24 @ 25	.25 @ 28
No. 2 ribs	.21 @ 23	.23 @ 24
No. 3 ribs	.18 @ 18	.18 @ 22
No. 1 loins	.20 @ 22	.32 @ 35
No. 2 loins	.28 @ 29	.28 @ 31
No. 3 loins	.22 @ 24	.24 @ 27
No. 1 hinds and ribs	.24 @ 26	.24 @ 27
No. 2 hinds and ribs	.21 @ 23	.22 @ 23
No. 3 hinds and ribs	.19 @ 20	.20 @ 21
No. 1 rounds	.18 @ 18	.18 @ 18
No. 2 rounds	.17 @ 17	.16 @ 17
No. 3 rounds	.16 @ 16	.15 @ 15
No. 1 chucks	.15 @ 15	.14 @ 15
No. 2 chucks	.14 @ 14	.14 @ 15
No. 3 chucks	.13 @ 13	.13 @ 13
Bolognas	@ 6	.13 @ 14
Rolls, reg. 6@8 lbs. avg.	.22 @ 23	.22 @ 23
Rolls, reg. 4@6 lbs. avg.	.17 @ 18	.17 @ 18
Tenderloins, 4@6 lbs. avg.	.00 @ 70	.00 @ 70
Tenderloins, 5@6 lbs. avg.	.00 @ 80	.00 @ 80
Shoulder clods	.10 @ 11	.10 @ 11

## DRESSED CALVES.

Prime	.24 @ 26
Choice	.20 @ 23
Good	.19 @ 20
Medium	.17 @ 19

## DRESSED SHEEP AND LAMBS.

Lamb, choice, spring	.36 @ 38
Good lambs	.32 @ 34
Lambs, poor grade	.29 @ 31
Sheep, choice	.19 @ 22
Sheep, medium to good	.18 @ 19
Sheep, culls	.14 @ 16

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	.25 @ 26
Hams, 10@12 lbs. avg.	.24 @ 25
Hams, 12@14 lbs. avg.	.23 1/2 @ 24
Picnics, 4@6 lbs. avg.	.17 @ 18
Picnics, 6@8 lbs. avg.	.16 @ 17
Rollettes, 6@8 lbs. avg.	.18 @ 19
Beef tongue, light	.25 @ 27
Beef tongue, heavy	.28 @ 30
Bacon, boneless, Western	.27 @ 28
Bacon, boneless, city	.23 @ 24
Pickled bellies, 8@10 lbs. avg.	.20 @ 20 1/2

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	.23 @ 24
Pork tenderloins, fresh	.52 @ 54
Pork tenderloins, frozen	.35 @ 40
Shoulders, city, 10@12 lbs. avg.	.18 @ 19
Shoulders, Western, 10@12 lbs. avg.	.16 @ 17
Butts, boneless, Western	.25 @ 26
Butts, regular, Western	.20 @ 21
Hams, Western, fresh, 10@12 lbs. avg.	.25 @ 26
Hams, city, fresh, 6@10 lbs. avg.	.28 @ 29
Picnic hams, Western, fresh, 6@8 lbs. avg.	.16 @ 17
Pork trimmings, extra lean	.20 @ 21
Pork trimmings, regular 50% lean	.12 @ 13
Spare ribs, fresh	.14 @ 15
Leaf lard, raw	.13 @ 14

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	
per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.	200.00@225.00

## FANCY MEATS.

Fresh steer tongues, untrimmed.	@28c a pound
Fresh steer tongues, l. c. trim'd.	@38c a pound
Sweetbreads, beef	@65c a pound
Sweetbreads, veal	@1.00 a pair
Beef kidneys	@15c a pound
Mutton kidneys	@ 8c each
Livers, beef	@25c a pound
Oxtails	@15c a pound
Beef hanging tenders	@24c a pound
Lamb fries	@10c a pair

## BUTCHERS' FAT.

Shop fat	@ 2 1/4
Breast fat	@ 4
Edible suet	@ 5
Cond. suet	@ 4 1/2
Bones	@ 20

## SPICES.

	Whole.	Ground.
Allspice	19	22
Cinnamon	17	20
Cloves	21	26
Coriander	10	13
Ginger		15
Mace	1.10	1.20
Nutmeg		45
Pepper, black	.28	.29
Pepper, Cayenne	.25	.31
Pepper, red		.28
Pepper, white	.43	.46

## GREEN CALFSKINS.

	5-9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 Veals	.19	2.15	2.55	2.75
Prime No. 2 Veals	.17	1.85	2.30	2.50
Buttermilk No. 1	.16	1.80	2.20	2.40
Buttermilk No. 2	.14	1.60	1.95	2.15
Branded Grubby	.11	1.20	1.55	1.75
Number 3				2.05

## CURING MATERIALS.

	Dbl.	Hags
	per lb.	per lb.
In lots of less than 25 bls.:		
Double refined saltpetre, granulated	8 1/4c	6 1/4c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined large crystal saltpetre	8 1/4c	8 1/4c
Double refined nitrate soda, granulated	4 1/4c	4c
In 25 barrel lots:		
Double refined saltpetre, granulated	6 1/4c	6c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined saltpetre, large crystal	8 1/4c	8c
Double refined nitrate soda, granulated	4c	3 1/4c
Carload lots:		
Double refined saltpetre, granulated	6c	5 1/4c
Double refined nitrate soda, granulated	3 1/4c	3 1/4c

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	.30 @ 33
Western, 48 to 54 lbs. to dozen, lb.	.30 @ 32
Western, 43 to 47 lbs. to dozen, lb.	.28 @ 30
Western, 36 to 42 lbs. to dozen, lb.	.26 @ 28
Western, 30 to 35 lbs. to dozen, lb.	.24 @ 26
Fowls—fresh—dry pkd.—prime to fry—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	.34 @ 35
Western, 48 to 54 lbs. to dozen, lb.	.33 @ 34

Western, 43 to 47 lbs. to dozen, lb.	.31 @ 33
Western, 36 to 42 lbs. to dozen, lb.	.29 @ 31
Western, 30 to 35 lbs. to dozen, lb.	.27 @ 29

### Fowls—frozen—dry packed—prime to fry—12 to box:

Western, 60 to 65 lbs., lb.	.31 @ 33
Western, 55 to 59 lbs., lb.	.31 @ 33
Western, 43 to 47 lbs., lb.	.29 @ 30
Western, 30 to 35 lbs., lb.	.25 @ 26

### Ducks—

Long Island, No. 1 bls.	.23 @ 24
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### Squabs—

White, 11 to 12 lbs. to dozen, per lb.	@ 85
Prime, dark, per dozen	3.00@4.00

## LIVE POULTRY.

Fowls, colored, per lb., via express	@ 30
Geese, swan, via freight or express	@ 10
Turkeys, via express	.22 @ 25
Pigeons, per pair, via freight or express	@ 35
Guineas, per pair, via freight or express	@ 80

## BUTTER.

Creamery, extras (92 score)	@ 45
Creamery, firsts (90 to 91 score)	.44 @ 44 1/2
Creamery, seconds	.40 @ 41 1/2
Creamery, lower grades	.38 @ 39

## EGGS.

Extras, per dozen	.27 1/2 @ 28
Extra firsts	.25 1/4 @ 26 1/2
Firsts	.23 1/4 @ 25
Checks	.20 @ 22 1/2

## FERTILIZER MATERIALS.

### BASIS NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 2.45
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 2.45
Blood, dried, 15-16% per unit	@ 4.50
Fish scrap, dried 11% ammonia, 10% B. P. L.	nominal
Fish guano, foreign 13@14% ammonia, 10% B. P. L.	4.10@ 4.15
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	nominal
Soda Nitrate, in bags, 100 lbs. spot	@ 2.80
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.15@ 4.16
Tankage, unground, 9@10% ammonia	3.85@ 4.10

#### Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@ 31.00
Bone meal, raw 4 1/2 and 50 bags, per ton	@ 30.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 9.00

#### Potash.

Manure salt, 20% bulk, per ton	@ 11.70
Kainit, 12.4% bulk, per ton	@ 9.00
Muriate in bags, basis 80%, per ton	@ 35.00
Sulphate in bags, basis 90%, per ton	@ 45.00

#### Beef.

Cracklings, 50% unground	@ 1.10
Cracklings, 90% unground	@ 1.17 1/2
Meat Scraps, Ground.	
50%	@ 05.00
55%	@ 70.00

## BUTTER AT FOUR MARKETS.

Wholesale prices for 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending April 28, 1927:

	April	22	23	25	26	27	28
Chicago	.49	.48	.48	.44	.44	.44	.44
New York	.51	.51	.51	.47 1/4	.47 1/4	.47 1/4	.47
Boston	.52	.52	.52	.48 1/4	.48 1/4	.48 1/4	.48
Philadelphia	.52	.52	.52	.48 1/4	.48 1/4	.48 1/4	.48

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

	48	48	47 1/4	44	44	44
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### Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1927.
Chicago	40,644	37,198	34,975	801,642
New York	50,414	49,757	51,088	1,031,252
Boston	16,471	17,553	17,835	317,044
Philadelphia	17,589	15,261	15,589	326,829
Total	134,118	119,750	120,087	2,506,767

### Cold storage movement (lbs.):

	In April 28.	Out April 28.	On hand April 29.	Same week day last year.
Chicago	19,357	416	185,349	2,750,224
New York	74,478	17,506	540,131	3,471,147
Boston		1,987	56,958	1,155,923
Philadelphia		1,890	87,197	1,249,731
Total	93,835	21,829	809,635	8,627,025



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